Roasted Fish and Crispy Slaw Wrap

Serves: 4  |  Prep time: 30 minutes

**INGREDIENTS**
- 1 cup bok choy
- 1 cup red cabbage, shredded
- 1 cup white cabbage, shredded
- 1 cup carrots, shredded
- ¾ cup balsamic vinaigrette dressing (low-fat)
- 1 lb. of fish
- 1 tsp. olive oil
- 1 cup lettuce
- 4 whole wheat tortillas
- Optional: Avocado, 2 limes, cut into fourths

**DIRECTIONS**
1. Preheat oven to 375 degrees Fahrenheit.
2. In a large bowl combine red and white cabbage, carrots, bok choy, and balsamic dressing.
3. Cover and refrigerate.
4. Place fish on a baking sheet, brush with olive oil and sprinkle salt.
5. Bake for 12–15 minutes (until fish flakes or if you have a thermometer the internal temperature is 145 degrees Fahrenheit).
6. To assemble, place ¼ cup lettuce, ¼ of the fish, and 1 cup of the cabbage slaw on the wrap.
7. If you are using them, squeeze lime on top and add some avocado.
8. Roll into a wrap and serve!