



LOUISIANA-STYLE TILAPIA

with Potato Wedges, Red Cabbage Slaw & Spicy Remoulade

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 | 4
Scallions



1 | 2
Chili Pepper



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



5 tsp | 10 tsp
White Wine Vinegar



4 oz | 8 oz
Shredded Red
Cabbage



4 oz | 8 oz
Red Cabbage and
Carrot Mix



11 oz | 22 oz
Tilapia
Contains: Fish



1 | 2
Old Bay Seasoning



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Cornstarch



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*The ingredient you received may be a different color.

HELLO

SPICY REMOULADE

A go-to in the Bayou State, this mayo-based sauce has a tangy kick.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 800



BIG DIPPER

Designate one hand for dipping the fillets in the sour cream mixture and the other for pressing the fish into the panko.

BUST OUT

- Peeler
- Small bowl
- Box grater
- Paper towels
- Medium bowl
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 tsp + more for frying)
- Sugar (1½ tsp | 3 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens; finely chop whites until you have 1 TBSP (2 TBSP for 4 servings). Finely chop **chili**.



2 ROAST POTATOES & MIX SAUCE

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until golden brown and crispy, 20-25 minutes.
- Meanwhile, in a small bowl, combine **mayonnaise, mustard, chopped scallion whites, one packet sour cream (two packets for 4 servings), 1 tsp vinegar (2 tsp for 4), and a pinch of chili** to taste. (You'll use the rest of the sour cream and vinegar later.) Season with **salt and pepper.** Set aside.



3 MAKE SLAW

- In a medium bowl, combine **shredded red cabbage, cabbage and carrot mix, two packets sour cream (four packets for 4 servings), remaining vinegar, 2 TBSP scallion greens (4 TBSP for 4), and 1½ tsp sugar (3 tsp for 4).** (You'll use the rest of the sour cream in the next step.) Season with a **big pinch of salt and pepper**; toss to combine.



4 COAT FISH

- Halve **tilapia fillets*** lengthwise. (You'll have a larger piece and a smaller piece.) Pat dry with paper towels.
- In a shallow dish, combine **Old Bay Seasoning, remaining sour cream,** and **1 TBSP water (2 TBSP for 4 servings).**
- On a plate, combine **panko** and **cornstarch.**
- Dip each fillet into **sour cream mixture**, then press into **panko mixture**, coating all over.



5 FRY FISH

- Heat a ½-inch layer of oil in a large, preferably nonstick, pan over medium-high heat. Once oil is hot enough that a **pinch of panko mixture** sizzles when added to pan, add **tilapia** and cook until crust is golden and fish is cooked through, 2-3 minutes per side (the smaller pieces will cook faster). (For 4 servings, fry fish in batches.)
- Transfer to a paper-towel-lined plate.



6 SERVE

- Divide **potatoes, slaw,** and **tilapia** between plates. Serve with **spicy remoulade.** Garnish with any **remaining scallion greens.**

*Tilapia is fully cooked when internal temperature reaches 145°.