



CAJUN-SPICED CRISPY TILAPIA SANDWICHES

with Potato Wedges, Slaw & Lime Mayo

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Lime



1 TBSP | 2 TBSP
Cajun Spice Blend



4 oz | 8 oz
Coleslaw Mix



6 TBSP | 12 TBSP
Mayonnaise
Contains: Eggs



11 oz | 22 oz
Tilapia
Contains: Fish



82 g | 164 g
Tempura Batter Mix
Contains: Eggs, Milk, Wheat



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

CAJUN SPICE BLEND

Smoked paprika, cayenne, garlic, onion, thyme, and oregano bring the bayou right to your kitchen!



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1270



ICE, ICE BABY

Pro tip: The colder the water, the better your tempura fries up. For the lightest, crispiest batter, chill your water with a few ice cubes first. (Just be sure to scoop them out before adding the water to the mix!)

BUST OUT

- Zester
- Baking sheet
- Aluminum foil
- Medium bowl
- Small bowl
- Large bowl
- Whisk
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp + more for frying**)
- Sugar (**1 tsp | 2 tsp**)



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Zest and halve **lime**.



2 SEASON & ROAST POTATOES

- Toss **potatoes** on a foil-lined baking sheet with a **large drizzle of oil**, **half the Cajun Spice Blend** (you'll use the rest in Step 4), **salt**, and **pepper**.
- Roast on top rack until browned and tender, 20-25 minutes.



3 MAKE SLAW & LIME MAYO

- Meanwhile, in a medium bowl, combine **coleslaw mix**, **1 tsp sugar** (2 tsp for 4 servings), **juice from half the lime**, **salt**, and **pepper**.
- In a small bowl, combine **mayonnaise** and as much **lime zest** as you like.
- Refrigerate **slaw** and **lime mayo** until ready to use in Step 7.



4 MIX BATTER & COAT FISH

- In a large bowl, whisk together **tempura batter mix**, **remaining Cajun Spice Blend**, **½ cup cold water**, and **½ tsp salt** until smooth (**¾ cup water and 1 tsp salt for 4 servings**). **TIP: If mixture is too thick, add more cold water 1 TBSP at a time until it reaches a pancake-batter-like consistency.**
- Pat **tilapia*** dry with paper towels. Season all over with **salt** and **pepper**. Add tilapia to bowl with **batter**; gently turn until evenly coated.



5 FRY FISH

- Heat a **¼-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to the pan, add **tilapia** in a single layer. (**Shake off excess batter before adding.**)
- Cook until golden brown and cooked through, 2-3 minutes per side. **TIP: To check for doneness, cut one fillet in half.** (For 4 servings, fry fish in batches, adding more oil as needed and allowing oil to get hot in between batches.)
- Using tongs or a slotted spoon, transfer to a paper-towel-lined plate. Immediately season with **salt** and **pepper**.



6 TOAST BAGUETTES

- While tilapia cooks, halve **baguettes** lengthwise and toast until golden.



7 FINISH & SERVE

- Spread cut sides of **baguette halves** with as much **lime mayo** as you like; fill with **tilapia** and **slaw**.
- Divide **sandwiches** between plates; serve with **potato wedges** and any remaining lime mayo on the side for dipping.

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