



BAJA FISH TACOS

with Slaw, Chipotle Mayo & Pickled Veggies

INGREDIENTS

2 PERSON | 4 PERSON



11 oz | 22 oz
Tilapia
Contains: Fish



4 oz | 8 oz
Shredded Red Cabbage



2 TBSP | 4 TBSP
Smoky Red Pepper Crema
Contains: Milk



¼ oz | ½ oz
Cilantro



1 | 2
Lime



1 | 1
Jalapeño



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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



2 TBSP | 4 TBSP
Blackening Spice



3 | 6
Radishes



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 tsp | 1 tsp
Chipotle Powder



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

HELLO

BAJA TACOS

Our take on this iconic taco from Baja California features crispy battered fish, crunchy slaw, and a drizzle of chipotle mayo.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 910



IT'S REEL-Y WORTH IT

Frying fish may sound daunting, but that's where we come in! This labor of love is actually easy to master. A few tips: For extra-crispy fish, work in batches in Step 4, spacing the pieces apart so they fit in a single layer and adding more oil between batches as needed. For later batches, be sure to give fresh oil enough time to get hot before adding the fish.

BUST OUT

- Zester
- Whisk
- 2 Small bowls
- Large pan
- Medium bowl
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Sugar (**2 tsp** | **4 tsp**)
- Cooking oil (**for frying**)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP & MIX MAYO

- **Wash and dry produce.**
- Zest and quarter **lime** (for 4 servings, zest **one lime and quarter both**). Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Thinly slice **radishes**. Roughly chop **cilantro**.
- In a small bowl, combine **red pepper crema, mayonnaise, lime zest** to taste, and **chipotle powder** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



4 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 coated **fish** in a single layer, working in batches. (**Shake off excess batter before adding.**) Cook until golden brown and cooked through, 1-2 minutes per side. **TIP: To check for doneness, cut one strip in half.**
- Using tongs or a slotted spoon, transfer to a paper-towel-lined plate. Immediately season with **salt** and **pepper**.



2 MAKE PICKLES & SLAW

- In a second small microwave-safe bowl, combine **jalapeño, radishes, juice from half the lime, 1 tsp sugar** (2 tsp for 4 servings), and a **pinch of salt**. Microwave for 30 seconds. Set aside, stirring occasionally, until ready to serve.
- In a medium bowl, combine **cabbage, half the cilantro, juice from remaining lime, 1 tsp sugar** (2 tsp for 4), **salt, pepper,** and **remaining lime zest** to taste.



5 WARM TORTILLAS

- Meanwhile, wrap **tortillas** in damp paper towels. Microwave until warm and pliable, 30 seconds.



3 COAT FISH

- In a large bowl, whisk together **tempura batter mix, half the Blackening Spice, ½ cup cold water,** and **½ tsp salt** (⅔ cup cold water and 1 tsp salt for 4 servings) until smooth. **TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.**
- Pat **tilapia*** dry with paper towels, then slice into strips (**ours were about 1 inch wide**). Season all over with remaining Blackening Spice, **salt,** and **pepper**.
- Stir strips into **batter** until evenly coated.



6 SERVE

- Divide **tortillas** between plates; fill with **slaw (draining first)** and **fried tilapia**.
- Top with **chipotle mayo, remaining cilantro,** and **pickled jalapeño and radishes (draining first)** to taste. Serve.

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