



ONE-PAN BEACHY BLACKENED FISH TACOS

with Creamy Cilantro-Lime Slaw

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Cilantro



1 | 2
Lime



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 TBSP | 2 TBSP
Blackening Spice



4 oz | 8 oz
Coleslaw Mix



10 oz | 20 oz
Barramundi
Contains: Fish



6 | 12
Flour Tortillas
Contains: Soy, Wheat



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HELLO

BLACKENING SPICE

This smoky-spicy blend adds bold, savory flavor to pan-seared fish.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 650



FIL-LET IT BE

When you add the barramundi fillets to the pan, let them do their thing (no moving around!). The skin will naturally release when it's time to flip.

BUST OUT

- Zester
- Paper towels
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)

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1 PREP

- **Wash and dry produce.** Roughly chop **cilantro**. Zest and quarter **lime**.



2 MAKE SLAW

- In a medium bowl, combine **cilantro**, **lime zest**, **mayonnaise**, ¼ tsp **sugar**, ½ tsp **Blackening Spice**, and **juice from half the lime** (½ tsp **sugar** and ¼ tsp **Blackening Spice** for 4 servings). (You'll use the rest of the **Blackening Spice** in the next step.)
- Add **coleslaw mix** and toss to combine. Taste and season with **salt** and **pepper**.
- Refrigerate, stirring occasionally, until ready to serve.



3 COOK FISH

- Pat **barramundi*** dry with paper towels. Season all over with **remaining Blackening Spice**, **salt**, and **pepper**; rub to evenly coat (**shake off any excess seasoning**).
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add barramundi, skin sides down; cook until skin is crispy, 4-5 minutes.
- Flip and cook until opaque and cooked through, 2-3 minutes more. Transfer to a cutting board. **TIP: Depending on the size of your pan, you may need to work in batches, adding more oil between batches.**



4 WARM TORTILLAS

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



5 FINISH FISH

- Carefully remove and discard skin from **barramundi** if desired. **TIP: The skin is easier to remove when the fish is cooked.**
- Cut barramundi into bite-size pieces.



6 SERVE

- Divide **tortillas** between plates. Fill with **barramundi** and **creamy cilantro-lime slaw**. Serve with **remaining lime wedges** on the side.

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