# **ONLY IN THEATERS**

### **INGREDIENTS**

#### 2 PERSON | 4 PERSON





2 TBSP | 4 TBSP Smoky Red Pepper Crema



4 oz | 8 oz Shredded Red Cabbage



Tilapia



Jalapeño 🐧

Radishes

1tsp | 1tsp

2 TBSP | 4 TBSP

Blackening Spice

Chipotle Powder



2 TBSP | 4 TBSP Mayonnaise **Contains: Eggs** 



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



Flour Tortillas Contains: Soy, Wheat



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

### **HELLO**

## **GUARDIANS RECIPE ADVENTURE**

In celebration of Marvel Studios' Guardians of the Galaxy Vol. 3, landing in theaters on May 5, we're transporting out-of-this-world flavors right to your kitchen-so grab your chosen family and get ready for a delicious adventure.

### **GET SOCIAL**

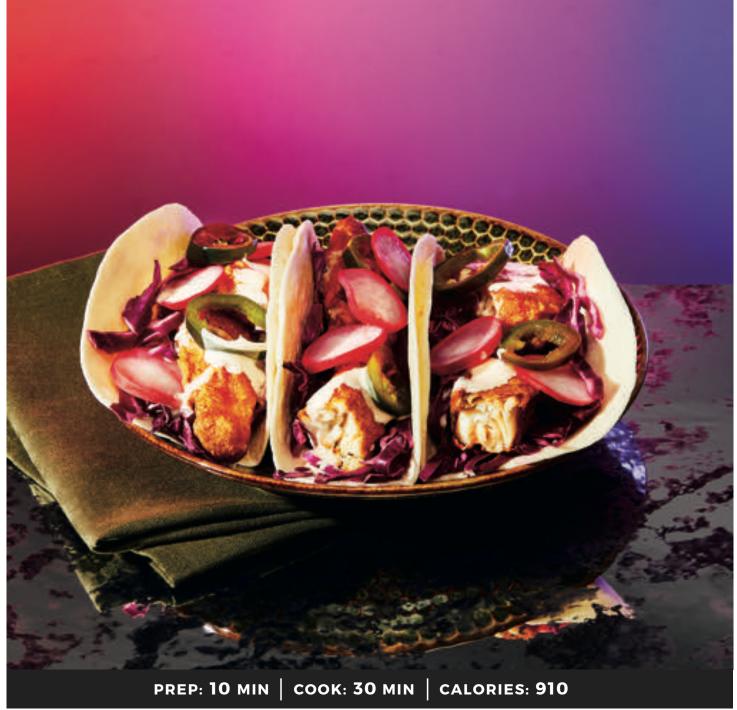
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# **CRISPY ORLONI-STYLE TILAPIA TACOS**

with Chipotle Mayo, Zesty Slaw, Pickled Jalapeño & Radishes







# **MADE WITH LOVE**

We can't help but feel joy from our take on Mantis' favorite street food from Knowhere. A few tips for frying 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.

### **BUST OUT**

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



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



### 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.
- In a small bowl, combine smoky red pepper crema, mayonnaise, a pinch of 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.



### **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, juice from remaining lime, 1 tsp sugar (2 tsp for 4), salt, pepper, and remaining lime zest to taste.



### **3 COAT FISH**

- In a large bowl, whisk together tempura batter mix, half the Blackening Spice, V3 cup cold water (2/3 cup for 4 servings), and V2 tsp salt (1 tsp for 4) 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 3 inches long and 1 inch wide). Season all over with remaining Blackening Spice, salt, and pepper.
- Stir strips into batter until evenly coated.
- Line a plate with paper towels.



#### **4 FRY FISH**

- Heat a ¼-inch layer of oil in a large, preferably 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 paper-towel-lined plate. Immediately season with salt and pepper.



#### **5 WARM TORTILLAS**

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



#### 6 SERVE

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

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