



CRISPY ORLONI-STYLE TILAPIA TACOS

with Chipotle Mayo, Zesty Slaw, Pickled Jalapeño & Radishes



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 1
Jalapeño



3 | 6
Radishes



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Chipotle Powder



4 oz | 8 oz
Shredded Red
Cabbage



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



2 TBSP | 4 TBSP
Blackening Spice



11 oz | 22 oz
Tilapia
Contains: Fish



6 | 12
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.

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



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
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- Kosher salt
 - Black pepper
 - Sugar (2 tsp | 4 tsp)
 - Cooking oil (for frying)



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*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**, **1/3 cup cold water** (2/3 cup for 4 servings), and **1/2 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 **1/4-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.