



# CRISPY FISH TACOS

with Lime Carrot Slaw and Sour Cream



## HELLO CRISPY FISH

With our easy-to-make batter, you get a layer of crunch without the deep-frying.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 680**



Radishes



Lime



Cornstarch



Tilapia  
(Contains: Fish)



Flour Tortillas  
(Contains: Wheat)



Cilantro



Carrot



Flour  
(Contains: Wheat)



Baking Powder



Blackening Spice



Sour Cream  
(Contains: Milk)

## START STRONG


If you'd like to show off your knife skills, cut the radishes into matchsticks. Just stack the slices and cut them into narrow strips during prep.

## BUST OUT

- Peeler
- 2 Medium bowls
- Paper towels
- Large pan
- Sugar (¼ tsp | ½ tsp)
- Oil (2 TBSP | 4 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |                 |
|--|-----------------|
| • Radishes   | 3   6           |
| • Cilantro   | ¼ oz   ½ oz     |
| • Lime   | 1   2           |
| • Carrot   | 1   2           |
| • Flour  | ¼ Cup   ½ Cup   |
| • Cornstarch   | 1 TBSP   2 TBSP |
| • Baking Powder  | 1 tsp   2 tsp   |
| • Tilapia  | 11 oz   22 oz   |
| • Blackening Spice  | 1 TBSP   2 TBSP |
| • Flour Tortillas  | 6   12          |
| • Sour Cream   | 4 TBSP   8 TBSP |

## HELLO WINE



### PAIR WITH

Au Haro New Zealand  
Sauvignon Blanc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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## 1 PREP

**Wash and dry all produce.** Thinly slice **radishes**. Tear **cilantro** leaves from stems; discard stems. Halve **lime**, then cut one half into wedges. Peel **carrot**. Using a vegetable peeler, shave carrot lengthwise into long ribbons, rotating as necessary. Discard carrot core once it becomes too thin to shave.



## 4 SEASON FISH

Pat **tilapia** dry with a paper towel, then cut into 6 evenly sized pieces. Season all over with **salt**, **pepper**, and **blackening spice**.



## 2 PICKLE VEGGIES

In a medium bowl, toss **carrot**, **radishes**, ¼ **tsp sugar**, and **juice** from lime half. Season with **salt** and **pepper** and set aside to pickle.



## 5 COOK FISH

Heat a thin layer of **oil** (we used 2 TBSP) in a large pan over medium-high heat (use a nonstick pan if you have one). Once oil is hot, dip a piece of **tilapia** in **batter**, coating all over and letting excess drip off. Add to pan, then repeat with remaining fish. Cook until crisp and golden brown, 3-4 minutes per side. Transfer to a paper-towel-lined plate. Season with **salt** and **pepper**.



## 3 MAKE BATTER

In another medium bowl, mix ¼ **cup flour** (we sent more), **cornstarch**, and **baking powder**. Whisk in **6 TBSP water**. (**TIP:** Use more or less water as needed. The batter should have a runny but slightly thick consistency, like paint.) Season with **salt** and **pepper**.



## 6 ASSEMBLE AND SERVE

While fish cooks, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. (**TIP:** Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 425 degrees.) Spread tortillas with **sour cream**. Top with **tilapia** (breaking it up into pieces to fit), **veggies**, and **cilantro**. Serve with **lime wedges** for squeezing.

## GO FISH!

No luck necessary to win at this recipe.

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