



## Chili-Spiced Fish Tacos

with Corn-Poblano Sauté



20-30min



2 Servings

A plate of fish tacos can be a one-way ticket to a seaside paradise. We're thinking pink sunsets over the Pacific ocean after a long day in the surf. Sound like a place you want to visit? We got you. These chili-spiced fish tacos, coated in a dusting of chipotle chili powder and topped with lime crema will take you there.



## What we send

- 1 red onion
- 1 poblano pepper
- ¼ oz fresh cilantro
- 10 oz pkg cod filets <sup>4</sup>
- ¼ oz chipotle chili powder
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 5 oz corn
- 1 lime
- 1 romaine heart
- 1 oz sour cream <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- large nonstick skillet

### Allergens

Wheat (1), Fish (4), Soy (6), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

### Nutrition per serving

Calories 790kcal, Fat 46g, Carbs 66g,  
Protein 37g



### 1. Prep ingredients

Halve, peel, and thinly slice **all of the onion**. Halve **poblano**, remove stem and seeds, then cut into ½-inch pieces. Pick **cilantro leaves from stems**; finely chop stems, keeping leaves whole.



### 2. Prep cod

Pat **cod** dry and cut into 1½-inch pieces. In a medium bowl, rub cod with **1 tablespoon oil**, then toss with **1½ teaspoons of the chipotle chili powder** (save rest for own use), and **a pinch of each salt and pepper**. Let sit until step 6.



### 3. Warm tortillas

Working in batches, cook **4 of the tortillas** (save rest for own use) in a large nonstick skillet over medium heat until warmed and softened, about 30 seconds per side. Stack and wrap in foil as you go.



### 4. Make corn & poblano sauté

Heat **1 tablespoon oil** in same skillet over medium until shimmering. Add **poblanos** and **all but 2 tablespoons of onion**. Season with **a pinch each of salt and pepper**; cook, stirring occasionally, until lightly charred, 5–6 minutes. Add **corn** and **chopped cilantro stems**; cook, stirring, until heated, about 2 minutes. Season to taste with **salt and pepper**. Transfer to a bowl.



### 5. Prep salad & crema

Squeeze **1 tablespoon lime juice** into a large bowl and cut any remaining lime into wedges. Add **1 tablespoon oil** and **remaining onion** to bowl, season with **salt and pepper**, and toss. Halve **romaine** lengthwise and cut crosswise into 1-inch pieces, discarding end. Add to dressing and toss. In a small bowl, thin **sour cream** by adding **1 teaspoon water** as needed.



### 6. Cook cod & serve

Wipe out skillet and heat **2 tablespoons oil** over medium-high. Add **cod** and cook, turning once, until lightly charred and cooked through, 3–4 minutes. Build **tacos** at table; fill **tortillas** with **cod** and **some of the salad**. Drizzle with **crema** and garnish with **cilantro leaves**. Serve **corn-poblano sauté**, any **lime wedges**, and **remaining salad** alongside. Enjoy!