



## Take-Out Style: Crispy Fish Tacos

with Pineapple Salsa & Lime Crema



30-40min



2 Servings

You don't have to order from your favorite restaurant for the take-out food you crave. Up your take-out go-to with homemade tacos that are easy to make and tasty to eat. The fish is extra crispy for that perfect bite while the salsa made with fresh pineapple is oh-so refreshing. The lime crema is the perfect zesty punch— you'll be in a total taco-coma in no time.



## What we send

- 4 oz fresh pineapple
- 1 lime
- 1 bell pepper
- ¼ oz fresh cilantro
- 1 shallot
- garlic
- 2 oz mayonnaise <sup>3,6</sup>
- ¼ oz taco seasoning
- 10 oz cod fillets <sup>4</sup>
- 6 (6-inch) flour tortillas <sup>1</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- ¾ c all-purpose flour <sup>1</sup>

## Tools

- large heavy skillet (preferably cast-iron)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Egg (3), Fish (4), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 920kcal, Fat 48g, Carbs 87g, Proteins 39g



### 1. Prep ingredients

Cut **pineapple** into ¼-inch pieces. Zest **lime**, then squeeze **2 teaspoons lime juice** into a small bowl, keeping them separate. Cut any remaining lime into wedges. Halve **pepper**, remove stem and seeds, then finely chop. Coarsely chop **cilantro leaves and stems**. Finely chop **shallot** and **1 teaspoon garlic**, keeping them separate.



### 4. Warm tortillas

Heat a large heavy skillet (preferably cast-iron) over medium-high. Working in batches, add **tortillas** and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you toast remaining tortillas. Heat **¼ inch oil** in same skillet over medium-high.



### 2. Make toppings

In a medium bowl, stir to combine **pineapple, peppers, shallots, half of the cilantro, 2 teaspoons oil**, and **1 teaspoon of the lime juice**. Season to taste with **salt** and **pepper**. To bowl with **remaining lime juice**, add **chopped garlic, lime zest**, and **mayonnaise**. Stir in **1 teaspoon water** at a time, as needed, to thin sauce. Season to taste with **salt** and **pepper**.



### 5. Batter & fry fish

Once **oil** is hot (should sizzle vigorously when a pinch of flour is added), coat **half of the fish strips** in **flour**; dust off excess. Dip fish strips into **batter**, then carefully add to oil. Fry fish until golden brown and cooked through, flipping halfway through, 3-4 minutes. Transfer to a paper towel-lined plate and season with **salt**. Repeat with remaining fish.



### 3. Prep batter & fish

In a medium bowl, whisk to combine **all of the taco seasoning, ½ cup flour**, and **a large pinch of salt**. Whisk in **¾ cup water** until smooth (should be the consistency of pancake batter). Pat **fish** very dry; cut each filet into 6 strips (12 total). Season all over with **salt** and **pepper**. Place **¼ cup flour** on a plate.



### 6. Finish & serve

Fill **tortillas** with **fish** and top with **salsa, lime crema**, and **remaining cilantro**. Serve with **any lime wedges** on the side for squeezing over top, if desired. Enjoy!