MARLEY SPOON



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 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

- 2 (4 oz) pineapple cups
- 1 lime
- 1 bell pepper
- ¼ oz fresh cilantro
- 1 yellow onion
- 2 (1 oz) mayonnaise ^{2,3}
- ¼ oz Tex-Mex spice blend
- 10 oz pkg cod fillets ⁴
- 6 (6-inch) flour tortillas ^{3,1}

What you need

- garlic
- neutral oil
- kosher salt & ground pepper
- $\frac{3}{4}$ c all-purpose flour ¹

Tools

- microplane or grater
- large heavy skillet (preferably cast-iron)

Cooking tip

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

Wheat (1), Egg (2), Soy (3), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

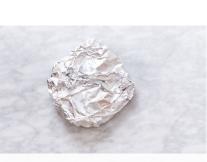
Calories 1050kcal, Fat 51g, Carbs 113g, Protein 42g



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 ½ **cup onion** (save rest for own use) and **1 teaspoon garlic**, keeping them separate.



4. Warm tortillas

Heat a large heavy skillet (preferably castiron) 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 or a clean kitchen towel, stacking and wrapping to keep warm as you toast remaining tortillas. Heat **1⁄4 inch oil** in same skillet over medium-high.



2. Make toppings

In a medium bowl, stir to combine pineapple, peppers, onions, 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**.



3. Prep batter & fish

In a medium bowl, whisk to combine **all** of the Tex-Mex spice, ½ cup flour, and a large pinch of salt. Whisk in ½ 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.



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 add to oil (careful, it may splatter). Fry fish until golden brown and cooked through, flipping halfway, 3-4 minutes. Transfer to a paper towel-lined plate and season with **salt**. Repeat with remaining fish.



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!