



## 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 <sup>2,3</sup>
- ¼ oz Tex-Mex spice blend
- 10 oz pkg cod fillets <sup>4</sup>
- 6 (6-inch) flour tortillas <sup>3,1</sup>

## What you need

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

## 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 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 or a clean kitchen towel, 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, 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**.



### 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.



### 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 **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!