

Chile-Spiced Fish Tacos

with Corn-Poblano Sauté



20-30min



2 Servings

Drumsticks are the new wings! Tossing them in a spicy, tangy dressing, post-roast, is a real game changer. Pickled jalapeños, cilantro, and garlic are chopped together on a cutting board to create the spicy base for the dressing, but a few pulses in a food processor if you have one handy will really speed things up. Blistered green beans are a delicious side. Cook relax, and enjoy!

What we send

- pollock ⁴
- (6-inch) flour tortillas ¹
- red onion
- Mexican chile spice blend
- fresh cilantro
- sour cream ⁷
- poblano pepper
- romaine heart
- lime
- 2½ oz corn

What you need

- kosher salt & ground pepper

Tools

- nonstick skillet

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 45g, Carbs 67g, Protein 38g



1. Prep ingredients

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



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 **salt** and **pepper**; cook, stirring occasionally, until lightly charred, 5-6 minutes. Add **corn** and **chopped cilantro stems**; cook, stirring, until heated, 2 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl.



2. Prep fish

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



5. Prep salad & crema

Squeeze **1 tablespoon lime juice** into a large bowl and cut 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. Add to dressing and toss. In a small bowl combine **sour cream** with **1 teaspoon water**; season with **salt** and **pepper**.



3. Warm tortillas

Working with **2 tortillas** at a time, cook in a medium nonstick skillet over medium heat until warmed and softened, about 30 seconds per side. Stack and wrap in foil as you go.



6. Cook fish & serve

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