



20-Min: Sheet Pan Fish Tacos

with Guacamole & Pineapple Salsa



under 20min



2 Servings

Easy breezy fish tacos immediately transport us to the beaches of Mexico. Taco seasoning flavors tender fish which we bake to golden perfection, but the fresh toppings are what make these tacos so special. Sweet and crunchy pineapple salsa and ready-made guacamole perfectly complement the fish in warm flour tortillas. One bite and you'll feel a warm tropical breeze!

What we send

- 10 oz pkg tilapia ¹
- ¼ oz taco seasoning
- 1 yellow onion
- 1 radish
- 4 oz pineapple cup
- 1 lime
- 2 (1 oz) sour cream ²
- 6 (6-inch) flour tortillas ^{3,4}
- 1 romaine heart
- 2 (2 oz) guacamole

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- microwave

Cooking tip

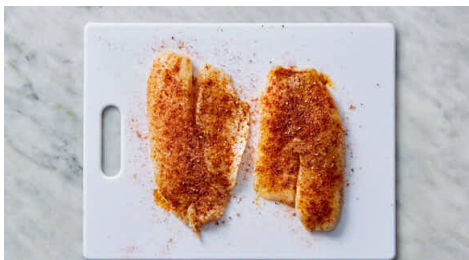
No microwave? Toast tortillas, one at a time, in a dry skillet or over a gas flame, until warm, about 15 seconds per side.

Allergens

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

Nutrition per serving

Calories 580kcal, Fat 21g, Carbs 61g, Protein 40g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Pat **tilapia** dry and rub with **oil**. Sprinkle all over with **salt, pepper**, and **taco seasoning**.



2. Broil tilapia

Transfer **tilapia** to a rimmed baking sheet. Broil tilapia on upper oven rack until cooked through and browned in spots, flipping fish halfway through, 4–6 minutes total. Break tilapia into 12 strips.



3. Make pineapple salsa

While **fish** is broiling, finely chop **½ cup onion**. Trim and finely chop **radish**.

In a small bowl, combine **pineapple and any juices** and **chopped onions and radishes**. Season to taste with **salt** and **pepper**.



4. Prep lime & make crema

Finely grate **half of the lime zest** into a small bowl; then squeeze in juice from half of the lime. Cut remaining lime into wedges.

Add **sour cream** to bowl with lime zest and juice; thin with **2 teaspoons water**. Season to taste with **salt** and **pepper**.



5. Warm tortillas

Wrap **tortillas** in a damp paper towel and microwave for 30–60 seconds to warm through.



6. Finish & serve

Halve and finely slice **lettuce** into thin ribbons; discard ends.

Spread **crema** over **tortillas**. Top with **shredded lettuce, tilapia, pineapple salsa**, and dollop with **guacamole**. Serve with **lime wedges** alongside for squeezing over top. Enjoy!