



Baja Fish Tacos

with Pico De Gallo & Chipotle Mayo



30-40min



2 Servings

One of the many perks of going to the beach are the fish tacos. Here we bring the beach to you, no sand required. Chipotle seasoned tilapia strips fry to crisp perfection before piling into warm tortillas. We top the crunchy fish with a homemade pico de gallo of tomatoes, onions, jalapeños, and cilantro. A drizzle of chipotle mayo brings a creamy kick, while a squeeze of lime juice complements the heat.

What we send

- 2 plum tomatoes
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 1 red onion
- 1 lime
- 1 romaine heart
- 2 (1 oz) mayonnaise ^{3,6}
- ¼ oz chipotle chili powder
- 5 oz self-rising flour ¹
- 10 oz pkg tilapia ⁴
- 6 (6-inch) flour tortillas ^{1,6}

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- medium heavy skillet (preferably cast-iron)

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 1090kcal, Fat 62g, Carbs 98g, Protein 45g



1. Prep ingredients

Cut **tomatoes** into ½-inch pieces. Remove seeds from **jalapeño**, if desired, then finely chop. Pick **cilantro leaves** from stems; coarsely chop half of the leaves and thinly slice stems.

Coarsely chop **¼ cup onion** (save rest for own use). Cut **lime** into 8 wedges. Halve **romaine** lengthwise, then thinly slice one half crosswise (save rest for own use).



4. Warm tortillas

Heat a medium 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 pico de gallo

In a medium bowl, combine **tomatoes, onions, jalapeño, cilantro stems, chopped cilantro leaves, juice from 2 lime wedges, and a pinch of sugar**. Season with **salt** and **pepper**.

In a small bowl, combine **mayo, ¼-½ teaspoon chipotle powder, and juice from 1 lime wedge**. 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

In a medium bowl, whisk to combine **½ cup flour** and **½ teaspoon chipotle powder**. Whisk in **½ cup water** until smooth. Add more water, 1 tablespoon at a time, until the consistency of a thin 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

Fill **tortillas** with **fish** and top with **lettuce, pico de gallo, chipotle mayo, and remaining cilantro leaves**. Serve with **remaining lime wedges** on the side for squeezing over top, if desired. Enjoy!