

DINNERLY



Tex-Mex Swai Fish Tacos with Tomato Salsa & Lime Crema



ca. 20min



2 Servings

Bring the warm coastal vibes to your plate—no matter where you are—with these fresh and flavorful fish tacos. Tex-Mex spices season delicate swai filets before we quickly sear them in a hot skillet. The filets nestle onto toasted corn tortillas and we top them off with a zesty lime crema and savory marinated fresh tomatoes. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 1 lime
- 6 (6-inch) corn tortillas
- 1 oz sour cream ¹
- ¼ oz granulated garlic
- 10 oz pkg swai ²
- ¼ oz Tex-Mex spice blend

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- sugar

TOOLS

- box grater or microplane
- medium nonstick skillet

COOKING TIP

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ALLERGENS

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

NUTRITION PER SERVING

Calories 470kcal, Fat 21g, Carbs 45g, Protein 31g



1. Prep ingredients

Cut **tomatoes** into ½-inch pieces.

Zest **half of the lime** then cut into wedges.

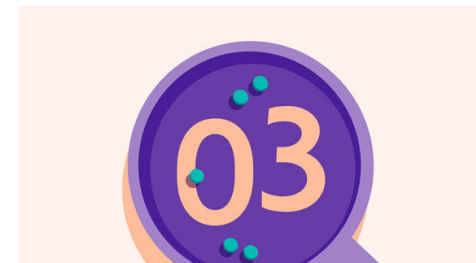
Lightly brush **tortillas** with **oil**.



2. Make toppings

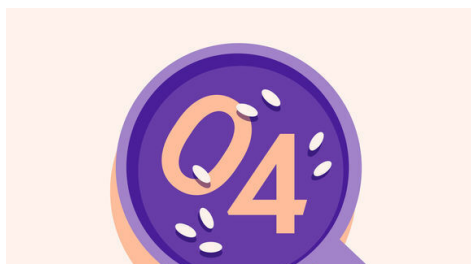
In a small bowl, whisk to combine **sour cream, lime zest**, and **1½ teaspoons water**; season to taste with **salt** and **pepper**.

In a separate medium bowl, combine **tomatoes**, **¼-½ teaspoon granulated garlic** (depending on taste preference), **1 tablespoon oil**, **1 teaspoon vinegar**, and a pinch each of **salt** and **sugar**.



3. Heat tortillas

Heat a medium nonstick skillet over medium-high. Add **1-2 tortillas** at a time and cook until warm and lightly golden, about 30 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm.



4. Cook fish & serve

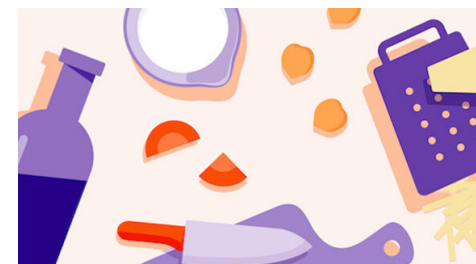
Pat **fish** dry and evenly season with **Tex-Mex spice** and **salt**. Heat **1 tablespoon oil** in same skillet. Add fish and cook until well browned and cooked through, 2-3 minutes per side.

Divide **fish** between **tortillas** and top with **tomato salsa** and **lime crema**. Serve **lime wedges** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!