



Summer Big Batch: Fish Taco Bowls

with Pineapple-Black Bean Salsa



40-50min



2 Servings

What we send

- 2 (10 oz) pkgs cod filets ⁴
- 2 (¼ oz) taco seasoning
- 10 oz jasmine rice
- ½ oz fresh cilantro
- 1 lime
- 1 jalapeño chile
- 3 (1 oz) sour cream ⁷
- ½ lb fresh pineapple
- 1 romaine heart
- 15 oz can black beans
- 3 pkts Sriracha ¹⁷

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- grill, grill pan, or skillet

Allergens

Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Cook rice

In a small saucepan, combine **rice, 2 cups water**, and **1 teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Make salsa

In a large bowl, combine black beans, pineapple, desired amount of jalapeños, 1 tablespoon oil, half of the lime zest, cilantro stems, and 2 teaspoons lime juice. Toss to combine and season to taste with salt and pepper.



2. Marinate fish

In a large bowl, combine taco seasoning, a pinch of salt, and 2 tablespoons oil. Pat fish dry and then add to bowl with seasoning, toss until evenly coated. Set aside to marinate.

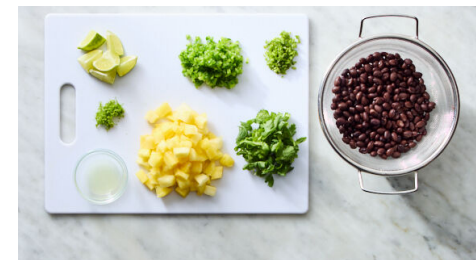
In a small bowl, combine sour cream and sriracha. Thin out with water until it reaches desired drizzle consistency, start with 1 tablespoon of water.



5. Cook fish

Preheat grill to medium-high and add fish. Grill until cooked through and charred on the outside, 3–4 minutes per side.

Meanwhile, coarsely chop cilantro leaves. Thinly slice romaine.



3. Prep ingredients

Zest lime and cut in half. Juice one half and cut remaining into wedges. Drain and rinse beans. Cut pineapple into ½ inch pieces. Halve jalapeño, remove stem and seeds if desired and finely chop. Remove cilantro leaves from stems and finely chop stems. Set leaves aside in a damp paper towel.



6. Serve

Meanwhile, fluff rice with a fork. Stir in remaining lime zest and juice, and all but 1 tablespoon cilantro leaves. Transfer to a plate.

Top rice with shredded romaine, fish, black bean and pineapple salsa, and remaining cilantro. Drizzle spicy sour cream over the top and finish with a squeeze of lime if desired. Enjoy!