



Summertime! Fish Taco Bowls

with Pineapple-Black Bean Salsa



40-50min



2 Servings

Our favorite summer tacos? Fish tacos! Therefore, our favorite summer taco bowls? Fish taco bowls! Especially with a pineapple-black bean salsa with a bit of heat from jalapeño, a touch of tang from the pineapple and lime, and a hint of freshness from cilantro. A drizzle of Sriracha crema overtop of the taco-spiced fish and fluffy jasmine rice is everything we need for the best bowl of the season. (2-p serves 4; 4-p serves 8)

What we send

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

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- grill, grill pan, or skillet
- medium saucepan

Cooking tip

Capsaicin is the heat source in peppers, and it's concentrated in the seeds and white pith. For less spice, halve the jalapeño pepper and discard the seeds before finely chopping.

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 640kcal, Fat 16g, Carbs 84g, Protein 37g



1. Cook rice

Preheat grill to medium-high, if using.

In a medium 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, 17–20 minutes. Keep covered until ready to serve.



4. Make salsa

To a large bowl, add **black beans**, **pineapple**, **cilantro stems**, **jalapeños** (as much or as little as you'd like!), **half of the lime zest**, **1 tablespoon oil**, and **2 teaspoons lime juice**. Toss to combine and season to taste with **salt** and **pepper**.



2. Marinate fish; make crema

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

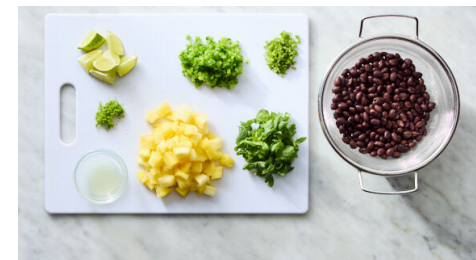
In a small bowl, combine **sour cream** and **Sriracha**. Thin **crema** with **1 teaspoon water** at a time until smooth and pourable.



5. Cook fish

Preheat grill pan to medium-high, if using. Once grill is hot, add **fish**. Grill until fish is cooked through, flaky, and lightly 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 1 lime half and cut remaining into wedges. Drain and rinse **beans**. Cut **pineapple** into ½-inch pieces. Halve **jalapeño**, remove stem and seeds (see cooking tip), and finely chop. Pick **cilantro leaves**; finely chop **stems**. Set leaves aside in a damp paper towel.



6. Serve

Fluff **rice** with a fork. Stir in **remaining lime zest and juice** and **all but 1 tablespoon cilantro leaves**. Transfer to serving bowls.

Top **rice** with **shredded romaine**, **fish**, **black bean and pineapple salsa**, and **remaining cilantro**. Drizzle **crema** overtop and finish with **a squeeze of lime**, if desired. Enjoy!