



Spicy Fish Tacos

with Fresh Salsa & Creamy Slaw



20-30min



2 Servings

Fresh salsa adds a burst of flavor that's too good not to call out. This salsa combines fresh chopped tomatoes with briny pickled jalapeños and scallions. This salsa is the perfect topping for pan-seared cod tacos along with a creamy cilantro-cabbage slaw.

What we send

- ¼ oz fresh cilantro
- 2 plum tomatoes
- 2 oz pickled jalapeños ¹²
- 1 oz scallions
- 10 oz pkg cod fillets ⁴
- 2 pkts sour cream ⁷
- shredded cabbage blend (use 4 cups)
- 6 (6-inch) flour tortillas ¹
- taco seasoning (use ½-1 tsp)

What you need

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

Tools

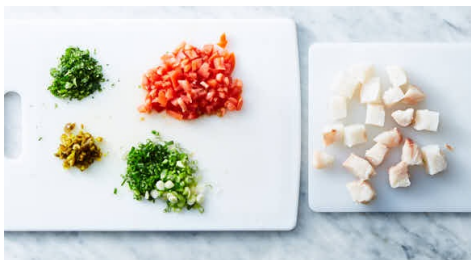
- medium nonstick skillet

Allergens

Wheat (1), Fish (4), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 52g, Carbs 72g, Protein 40g



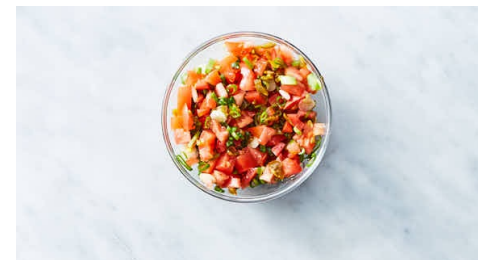
1. Prep ingredients

Finely chop **cilantro leaves and stems** together. Finely chop **tomatoes**. Finely chop **2 tablespoons-¼ cup of the pickled jalapeños** (depending on heat preference). Trim **scallions**, then thinly slice. Pat **cod** dry, then cut into 1-inch pieces.



2. Make slaw

In a medium bowl, combine **all of the sour cream, 2 teaspoons vinegar**, and **½ teaspoon sugar**, whisking until sugar dissolves. Whisk in **3 tablespoons oil**, then season with **salt and pepper**. Add **cilantro** and **4 cups shredded cabbage**, tossing to combine and gently squeezing with your hands to wilt the cabbage. Set aside until step 6.



3. Make salsa

In a small bowl, combine **tomatoes, chopped pickled jalapeños**, and **scallions**. Season to taste with **salt and pepper**.



4. Warm tortillas

Heat a medium nonstick skillet over medium-high. Working in batches, add **tortillas** to skillet and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you toast remaining tortillas.



5. Cook cod

In a small bowl, combine **½-1 teaspoon taco seasoning** (depending on heat preference) and season with **salt**. Sprinkle seasoning all over **cod**. Heat **2 tablespoons oil** in same skillet over medium-high. Working in batches, add cod, and cook until lightly browned, 2-3 minutes. Transfer to paper towel-lined plate and sprinkle with **salt**.



6. Finish & serve

Season both **slaw** and **salsa** to taste with **salt and pepper**. Serve **cod on tortillas** with **salsa** and **slaw** alongside. Enjoy!