

Chili-Lime Fish Tacos

with Citrus Jicama Slaw



20-30min



2 Servings

Jicama, otherwise known as the “Mexican water chestnut,” is the star ingredient in this dish. Once you peel away the tough outer skin of the root vegetable, it is crunchy and refreshing like an apple. The texture and flavor is the perfect contrast to bright, juicy oranges and limes. Served over chili-dusted, flaky white fish, this taco delivers a taste of Mexico straight to your dinner table. C...

What we send

- limes
- jicama
- navel orange
- scallions
- fresh cilantro
- crushed red pepper
- guajillo chili powder

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

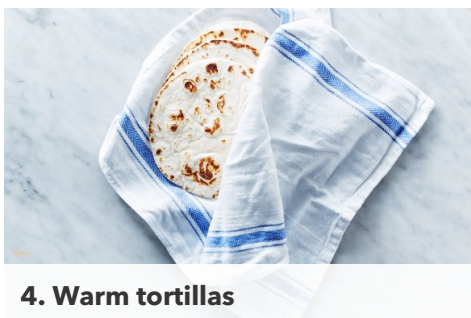
Nutrition per serving

Calories 533kcal, Fat 20g, Carbs 55g, Proteins 34g



1. Prep ingredients

Zest and juice **limes**. Zest **orange**. Using a sharp knife, remove ends from orange. Stand on one end then cut away peel and white pith. Quarter orange then thinly slice orange crosswise. Pick **cilantro leaves** from stems then finely chop **stems**. Trim ends from **scallions** and thinly slice. Peel **jicama** and thinly slice. Stack slices and cut into matchsticks.



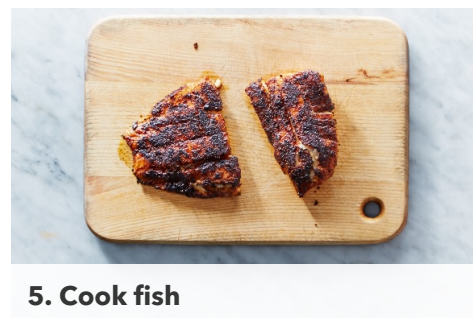
4. Warm tortillas

Place a large nonstick skillet over high heat. Working in batches, add **one or two tortillas** and cook until slightly charred, about 1 minute per side. Transfer to a clean kitchen towel and wrap to keep warm. Repeat with **remaining tortillas**.



2. Make slaw

In a large bowl, combine **lime juice**, **orange zest**, **half of the lime zest**, **half** (or all depending on your heat preference) **crushed red pepper**, and 1 tablespoon **oil**. Season with 1 teaspoon **salt** and a few grinds of **pepper**. Add **orange**, **cilantro leaves** and **stems**, **3/4 of the scallions** (reserve remaining for step 6), and **jicama**, and toss to coat.



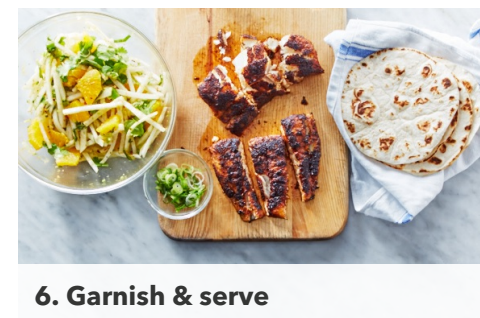
5. Cook fish

Heat 1 tablespoon **oil** in the skillet over high. Add **fish** and cook until seared and nearly cooked through, about 4 minutes. Flip and cook until the center of the fish is opaque, about 1 minute more. Transfer fish to cutting board.



3. Prep fish

In a small bowl, combine **remaining lime zest**, **guajillo chili powder**, and 1 teaspoon **salt**; rub mixture all over **fish**.



6. Garnish & serve

Cut each **fish** into 6 pieces (it's okay if it flakes). Fill **warm tortillas** with fish and top with **some slaw**. Serve **remaining slaw** on the side. Garnish **tacos** with **reserved scallions**. Enjoy!