





## Fried Fish Tacos

with Tangy Slaw & Sweet Potato Fries

 20-30min  2 Servings

Fish tacos make it easy to imagine that we are by the beach, basking in the sun's rays, and sipping a cold one. So, December seems like as good a time as ever to conjure up warm and fuzzy beach feels with this dish! After a shake-up in panko breadcrumbs, pollock filets get pan-fried and crispy, then layered in corn tortillas with citrusy cabbage slaw, and served alongside meaty sweet potato fri...

## What we send

- lime
- pollock <sup>4</sup>
- 6-inch white corn tortillas
- shredded cabbage blend
- fresh cilantro
- sour cream <sup>7</sup>
- hot sauce
- sweet potato
- panko breadcrumbs <sup>1,6</sup>

## What you need

- all-purpose flour <sup>1</sup>
- coarse kosher salt
- freshly ground pepper
- sugar

## Tools

- rimmed baking sheet

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

Wheat (1), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 800kcal, Fat 33g, Carbs 89g, Proteins 35g



### 1. Roast sweet potato

Preheat the oven to 450°F. Cut **sweet potato** into ½-inch wedges. On a rimmed baking sheet, toss with **1 tablespoon oil** and **a pinch each salt and pepper**. Roast until browned in spots and tender, about 25 minutes.



### 2. Make slaw & crema

Juice **half of the lime**, cut **remaining half into wedges**. In a medium bowl, combine **cabbage blend** with **1 packet sour cream**, **lime juice**, **1 teaspoon sugar**, and **a pinch each salt and pepper**. Use your hands to squeeze several times to soften; then let sit until step 6. Combine **remaining sour cream** with **1 packet hot sauce**, save remaining hot sauce for step 6.



### 3. Prep fish

Press out excess water and pat **fish** dry. Cut into ¾-inch by 2-inch strips. Place **¼ cup flour** into a sealable bag and season with **salt** and **pepper**. Beat **egg** with **2 tablespoons water** in a shallow bowl. Put **panko** in another large sealable bag and season with **salt** and **pepper**.



### 4. Bread fish

Place **fish** in bag with **flour**, seal and shake to coat. Add to **beaten egg** and turn to coat. Lift each piece out, allowing excess egg to drip off and transfer to bag with **panko**. Seal and shake to coat. Transfer fish to a plate, pressing to help panko adhere.



### 5. Fry fish

Heat **¼-inch oil** in a large heavy skillet over medium-high. Add **fish** in a single layer and cook, turning occasionally, until golden, 3-5 minutes. Drain on a paper towel-lined plate. (If you don't have a gas oven, pour off oil and wipe out skillet to use in next step.)



### 6. Assemble tacos

Meanwhile, toast **tortillas** over a gas flame or in same skillet over medium-high heat until lightly charred, 10 seconds per side, wrap in foil and heat in oven for 2-3 minutes. Unwrap, fill with **fish**, **slaw**, **cilantro**, and drizzle with **crema**. Serve **lime wedges**, **sweet potato fries**, **extra crema**, and **hot sauce** alongside. Enjoy!