





Fried Fish Tacos

with Tangy Slaw & Sweet Potato Fries

 20-30min  4 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

- shredded cabbage blend
- hot sauce
- pollock ⁴
- lime
- panko breadcrumbs ^{1,6}
- fresh cilantro
- 6-inch white corn tortillas
- sour cream ⁷
- sweet potato

What you need

- all-purpose flour ¹
- 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 685kcal, Fat 27g, Carbs 72g, Proteins 33g



1. Roast sweet potato

Preheat the oven to 450°F. Cut **sweet potatoes** into ½-inch wedges. On a rimmed baking sheet, toss with **2 tablespoons oil** and **a pinch each salt and pepper**. Roast until browned in spots and tender, about 25 minutes.



4. Bread fish

Place **fish** in bag with **flour**, seal and shake to coat. Add to **beaten eggs** 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.



2. Make slaw & crema

Squeeze **1½ tablespoons lime juice**, cut **any remaining lime** into wedges. In a medium bowl, combine **cabbage blend** with **2 packets sour cream**, **lime juice**, **2 teaspoons sugar**, and **a pinch each salt and pepper**. Use your hands, squeeze several times to soften; then let sit until step 6. In a small bowl, combine **remaining sour cream** with **1 packet hot sauce**.



5. Fry fish

Heat **¼-inch oil** in a large heavy skillet over medium-high. Working in batches, add **fish** in a single layer and cook, turning occasionally, until golden, 3-4 minutes per batch. 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.)



3. Prep fish

Pat **fish** dry, pressing out excess water. Cut into ¾-inch by 2-inch strips. Place **⅓ cup flour** into a sealable bag and season with **salt** and **pepper**. Beat **2 large eggs** with **¼ cup water** in a shallow bowl. Put **panko** in another large sealable bag and season with **salt** and **pepper**.



6. Assemble tacos

Meanwhile, toast **tortillas** over a gas flame or in same skillet on 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!