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Chile-Spiced Fish Tacos

with Corn-Poblano Sauté

 20-30min  2 Servings

Drumsticks are the new wings! Tossing them in a spicy, tangy dressing, post-roast, is a real game changer. Pickled jalapeños, cilantro, and garlic are chopped together on a cutting board to create the spicy base for the dressing, but a few pulses in a food processor if you have one handy will really speed things up. Blistered green beans are a delicious side. Cook relax, and enjoy!

What we send

- pollock ⁴
- (6-inch) flour tortillas ¹
- red onion
- Mexican chile spice blend
- corn
- fresh cilantro
- sour cream ⁷
- poblano pepper
- romaine heart
- lime

What you need

- kosher salt & ground pepper

Tools

- 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

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

Nutrition per serving

Calories 800kcal, Fat 45g, Carbs 67g, Proteins 38g



1. Prep ingredients

Halve, peel, and thinly slice **all of the onion**. Halve **poblano**, remove stem, core, and seeds, then cut into ½-inch pieces. Pick **cilantro leaves** and finely chop **stems**, keeping leaves whole.



4. Make corn & poblano sauté

Heat **1 tablespoon oil** in same skillet over medium until shimmering. Add **poblanos** and **all but 2 tablespoons of onion**. Season with a pinch each **salt** and **pepper**; cook, stirring occasionally, until lightly charred, 5-6 minutes. Add **corn** and **chopped cilantro stems**; cook, stirring, until heated, 2 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl.



2. Prep fish

Pat **fish** dry and cut into 1½-inch pieces. In a medium bowl, rub fish with **1 tablespoon oil**, then toss with **1½ teaspoons of the chili powder** (save rest for own use), and **a pinch each salt and pepper**. Let sit until step 6.



5. Prep salad & crema

Squeeze **1 tablespoon lime juice** into a large bowl and cut remaining lime into wedges. Add **1 tablespoon oil** and **remaining onion** to bowl, season with **salt** and **pepper**, and toss. Halve **romaine** lengthwise and cut crosswise into 1-inch pieces. Add to dressing and toss. In a small bowl combine **sour cream** with **1 teaspoon water**; season with **salt** and **pepper**.



3. Warm tortillas

Working with **2 tortillas** at a time, cook in a medium nonstick skillet over medium heat until warmed and softened, about 30 seconds per side. Stack and wrap in foil as you go.



6. Cook fish & serve

Wipe out skillet and heat **2 tablespoons oil** over medium-high. Add **fish** and cook, turning once, until lightly charred and cooked through, 3-4 minutes. Build **tacos** at table; fill tortillas with **fish** and **some of the salad**. Drizzle with **crema** and garnish with **cilantro leaves**. Serve **lime wedges, corn-poblano sauté**, and rest of the **salad** alongside. Enjoy!