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Chile-Spiced Fish Tacos

with Corn-Poblano Sauté



20-30min



4 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

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

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 655kcal, Fat 32g, Carbs 58g, Proteins 36g



1. Prep ingredients

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



4. Make corn & poblano sauté

Heat **1½ tablespoons oil** in same skillet over medium until shimmering. Add **poblanos** and **¾ of onion**. Season with **a pinch each salt and pepper**; cook, stirring occasionally, until lightly charred, 5 minutes. Add **corn** and **chopped cilantro stems**; cook, stirring, until heated, 2 minutes. Season to taste with **salt and pepper**. Transfer to a bowl, cover to keep warm.



2. Prep fish

Pat **fish** dry and cut into 1½-inch pieces. In a medium bowl, rub fish with **1½ tablespoons 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 **1-2 teaspoons water**; season with **salt and pepper**.



3. Warm tortillas

Working with **2 tortillas** at a time, cook in a large 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 **3 tablespoons oil** over medium-high. Add **fish** and cook, turning once, until lightly charred and cooked through, 3-4 minutes. Build **tacos** at table, filling 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!