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Spicy Fish Tacos

with Fresh Salsa & Creamy Slaw

 20-30min  2 Servings

Fresh salsa adds a burst of flavor that's too good not to call out. This salsa combines fresh chopped plum tomatoes with briny pickled jalapenos and scallions. This salsa is the perfect topping for pan-seared cod tacos.

What we send

- plum tomatoes
- cod fillet ⁴
- scallions
- taco seasoning
- pickled jalapeño slices ¹²
- (6-inch) flour tortillas ¹
- shredded cabbage blend
- fresh cilantro
- sour cream ⁷

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- aluminium foil
- 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.

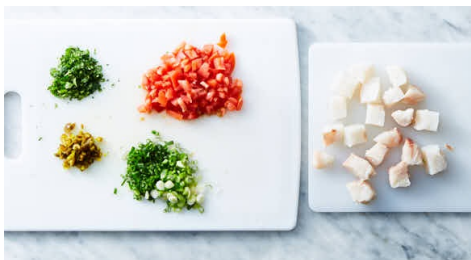
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Fish (4), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 49g, Carbs 65g, Proteins 35g



1. Prep ingredients

Finely chop **cilantro leaves and stems** together. Finely chop **tomatoes**. Finely chop **2 tablespoons-¼ cup of the pickled jalapeños** (depending on heat preference). Trim ends from **scallions**, then thinly slice. Pat cod dry, then cut into 1-inch pieces.



4. Warm tortillas

Heat a medium nonstick skillet over medium-high. Working in batches, add **tortillas** to the skillet and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you toast remaining tortillas.



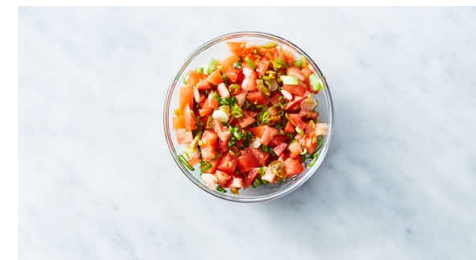
2. Make slaw

In a medium bowl, combine **all of the sour cream, 2 teaspoons vinegar**, and **½ teaspoon sugar**, whisking until sugar dissolves. Whisk in **3 tablespoons oil**, then season with **¾ teaspoon salt**, and **a few grinds pepper**. Add **shredded cabbage** and **cilantro**, tossing to combine and gently squeezing with your hands to wilt the cabbage. Set aside until step 6.



5. Cook cod

In a small bowl, combine **½-1 teaspoon of the taco seasoning** (depending on heat preference) and **⅓ teaspoon salt**. Sprinkle seasoning all over **cod**. Heat **2 tablespoons oil** in same skillet over medium-high. Working in batches, add cod, and cook until lightly browned, 2-3 minutes. Transfer to paper towel-lined plate and sprinkle with **salt**.



3. Make salsa

In a small bowl, combine **tomatoes, chopped pickled jalapeños**, and **scallions**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Season both **slaw** and **salsa** to taste with **salt** and **pepper**. Serve **cod** on **tortillas** with **salsa** and **slaw** alongside. Enjoy!