



Sku1830 hero 852520755a543956b43652715726e7cc

Spicy Fish Tacos

with Fresh Salsa & Creamy Slaw

 20-30min  4 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

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

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.

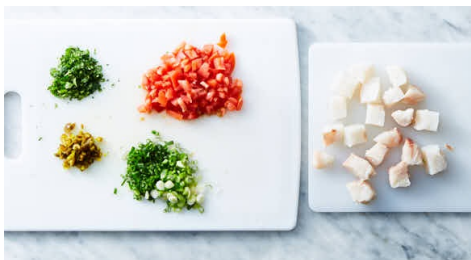
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 720kcal, Fat 38g, Carbs 62g, Proteins 34g



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 large 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.



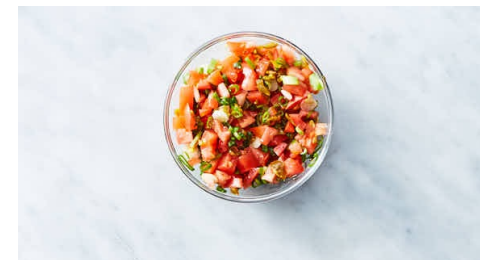
2. Make slaw

In a large bowl, combine **all of the sour cream, 1½ tablespoons vinegar**, and **1 teaspoon sugar**, whisking until sugar dissolves. Whisk in **⅓ cup oil**, then season with **1½ teaspoons 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 **1½-2 teaspoons of the taco seasoning** (depending on heat preference) and **¼ 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 medium 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!