



Smoky Cod Tostadas

with Romaine Slaw & Garlicky Yogurt



20-30min



2 Servings

Smoked paprika is a powerhouse of a spice—made from ground sweet red chiles that have been roasted and dried for hours over oak flames. Despite its vibrant red hue, the heat level is mild, almost sweet. For this tostada, cod is coated with the spice to add a layer of smokiness, that is served on top of toasted tortillas with crisp radishes, romaine, and a creamy yogurt sauce.

What we send

- red radish
- cod fillets ⁴
- smoked paprika
- Greek yogurt ⁷
- garlic
- romaine heart
- fresh cilantro
- plum tomatos
- (6-inch) corn tortillas

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- nonstick skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 42g, Carbs 50g, Proteins 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Peel and finely chop **½ teaspoon garlic**. Core **tomato**, then finely chop. Pick **2 tablespoons cilantro leaves** from **stems** and set aside for serving; finely chop remaining leaves and stems together.



4. Crisp tortillas

Arrange **tortillas** on a rimmed baking sheet. Drizzle **tortillas** generously with **oil** on both sides, then sprinkle with **salt**. Bake on center oven rack until crisp and browned in spots, flipping tortillas halfway through baking, 8-12 minutes (watch closely, as ovens vary).



2. Season yogurt & salsa

Stir **¼ teaspoon of the garlic** directly into **yogurt** container; season to taste with **salt** and **pepper**. In a small bowl, combine **tomatoes, chopped cilantro, remaining garlic, 1 teaspoon vinegar, and 2 teaspoons oil**; season to taste with **salt** and **pepper**.



5. Cook cod

Pat **cod** dry, then cut into 1-inch pieces. In a medium bowl, combine **1 teaspoon of the smoked paprika, 1 tablespoon oil, ½ teaspoon salt, and a few grinds pepper**. Transfer cod to bowl, and stir to coat. Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Working in batches, add cod, and cook until lightly browned all over, 2-3 minutes.



3. Prep slaw





Thinly slice **romaine** crosswise down to stem end, discarding end. Halve and thinly slice **radishes**. In a medium bowl, combine **1 tablespoon of the garlic yogurt, 2 teaspoons vinegar, a pinch each sugar and salt, a few grinds pepper, and 2 tablespoons oil**. Add romaine and radishes, but do not toss.



6. Finish & serve

Using a slotted spoon or spatula, transfer **cod** to paper towel-lined plate; sprinkle with **salt**. Toss **lettuce** and **radishes** with **dressing**. Spoon **yogurt** onto **tortillas** and top with **cod, some of the slaw and salsa, and whole cilantro leaves**. Serve **remaining salsa and slaw** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**