





Smoky Cod Tostadas

with Romaine Slaw & Garlicky Yogurt

 30-40min  4 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

- garlic
- plum tomatoes
- smoked paprika
- Greek yogurt ⁷
- romaine heart
- fresh cilantro
- red radishes
- cod fillets ⁴
- (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 680kcal, Fat 39g, Carbs 50g, Proteins 34g



1. Prep ingredients

Preheat oven to 450°F with racks in the center and lower third. Peel and finely chop **1 teaspoon garlic**. Core **tomatoes**, then finely chop. Pick **¼ cup cilantro leaves** from **stems** and set aside for serving; finely chop remaining leaves and stems together.



4. Crispy tortillas

Divide **tortillas** between two rimmed baking sheets. Drizzle tortillas generously with **oil** on both sides, then sprinkle with **salt**. Bake on center and lower racks until crisp and browned in spots, flipping tortillas and rotating baking sheets from top to bottom halfway through, 8-12 minutes (watch closely, as ovens vary).



2. Season yogurt & salsa

In a small bowl, stir together **all of the yogurt** and **½ teaspoon of the garlic**; season to taste with **salt** and **pepper**. In a medium bowl, combine **tomatoes**, **chopped cilantro**, **remaining garlic**, **2 teaspoons vinegar**, and **4 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 **2 teaspoons of the smoked paprika**, **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Transfer cod to bowl, and stir to coat. Heat **3 tablespoons oil** in a large 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 ends, discarding ends. Halve and thinly slice **radishes**. In a large bowl, combine **2 tablespoons of the garlic yogurt**, **4 teaspoons vinegar**, **a pinch each sugar and salt**, **a few grinds pepper**, and **¼ cup 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**