



# Crispy Cajun-Style Mahi-Mahi Tacos

WITH SLAW

Express Plus



## Prep & Cook Time

15-20 MIN

## Cook Within

3 DAYS

## You Will Need

Olive Oil, Salt  
Mixing Bowl, Large Non-Stick Pan

## Difficulty Level

INTERMEDIATE

## Spice Level

MEDIUM

## Ingredients

½ cup Yellow Cornmeal  
6 Small Flour Tortillas  
4 oz. Slaw Mix  
¼ oz. Cilantro

🔪 1 tsp. Cajun Seasoning  
🔪 ½ oz. Crispy Jalapeños

4 oz. Grape Tomatoes  
2 ½ fl. oz. Remoulade

## Customize It Options

12 oz. Mahi-Mahi Fillets  
12 oz. Salmon Fillets  
10 oz. Diced Boneless Skinless Chicken Breasts  
8 oz. Shrimp

## Minimum Internal Protein Temperature

145° Steak Pork Lamb Seafood

160° Ground Beef Ground Pork

165° Chicken Ground Turkey

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/24642](http://www.homechef.com/24642)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry

### Customize It Instructions

- If using **diced chicken breasts**, pat dry and season all over with  $\frac{1}{4}$  tsp. **salt** and **Cajun seasoning** (use less if spice-averse). Follow same instructions as mahi-mahi in Steps 1 and 2, coating evenly in cornmeal, and stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. *Skip cutting step.*
- If using **salmon fillets**, pat dry and season flesh side with  $\frac{1}{4}$  tsp. **salt** and **Cajun seasoning** (use less if spice-averse). Follow same instructions as mahi-mahi in Steps 1 and 2, coating both sides evenly in cornmeal, and cooking until salmon reaches minimum internal temperature, 4-6 minutes per side. *Skip cutting step.*
- If using **shrimp**, pat dry and season all over with  $\frac{1}{4}$  tsp. **salt** and **Cajun seasoning** (use less if spice-averse). Follow same instructions as mahi-mahi in Steps 1 and 2, coating both sides evenly in cornmeal, and cooking until shrimp reach minimum internal temperature, 2-3 minutes per side. *Skip cutting step.*



### 1. Prepare the Mahi-Mahi

- Pat **mahi-mahi** dry. Cut into 2" pieces and season all over with  $\frac{1}{4}$  tsp. **salt** and **Cajun seasoning** (use less if spice-averse).
- Place **cornmeal** on a plate and spread into an even layer. Add mahi-mahi and flip until evenly coated all over, pressing gently to adhere.



### 2. Cook the Mahi-Mahi

- Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add 3 Tbsp. **olive oil**. Add **mahi-mahi** to hot pan. Cook until golden-brown and mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-4 minutes per side.
- Remove from burner.
- Transfer mahi-mahi to towel-lined plate.
- While mahi-mahi cooks, continue recipe.



### 3. Prepare Ingredients and Make Slaw

- Quarter **tomatoes**.
- Stem and tear **cilantro** leaves.
- In a mixing bowl, combine **slaw mix** and **remoulade**.



### 4. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *If tortillas come folded, keep folded.*
- Plate dish as pictured on front of card, filling tortillas with **mahi-mahi** and **slaw**, and garnishing with **tomatoes**, **crispy jalapeños** (to taste), and **cilantro**. Bon appétit!