



#### In your box

- 1 Shallot
- 2 Limes
- ¼ oz. Cilantro
- 12 oz. Tilapia Fillets
- 4 oz. Slaw Mix
- 1 ½ oz. Mayonnaise
- 2 tsp. Sriracha
- ⅓ cup Tempura Mix
- 6 fl. oz. Canola Oil
- 6 Small Flour Tortillas



Customer Favorite

## Baja Fish Tacos

with Sriracha slaw and pickled shallot

NUTRITION per serving—Calories: 707, Carbohydrates: 60g, Fat: 35g, Protein: 42g, Sodium: 1680mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
35-45 min.

Cook Within  
3 days

Difficulty Level ● ● ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Mild

## ① You will need

Salt, Pepper

3 Mixing Bowls, Large Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Thoroughly rinse produce and pat dry



1

### Prepare the Ingredients

- Halve and peel **shallot**. Slice halves into thin strips.
- Halve **limes** and juice three halves. Halve remaining lime piece.
- Stem **cilantro**, leaving leaves whole.
- Pat **tilapia fillets** dry and, on a separate cutting board, cut into 2" pieces. Season with ¼ tsp. **salt** and ¼ tsp. **pepper**.



2

### Quick Pickle Shallot and Make Slaw

- Combine **shallot**, 2 Tbsp. **lime juice**, and a pinch of **salt** in a mixing bowl.
- In another mixing bowl, combine **slaw mix**, **mayonnaise**, **Sriracha** (to taste), and a pinch of salt.
- Refrigerate both until plating.



3

### Make the Batter

- Combine **tempura mix** and 2 Tbsp. **very cold water** in another mixing bowl. Add additional cold water, 1 Tbsp. at a time, until the consistency is extremely thin, like heavy cream.
- *The thinner the batter, the better: A thin batter will ensure fish pieces will be crisp, not greasy.*



4

### Warm Tortillas and Heat Oil

- Place a large non-stick pan over medium-high and add **canola oil**. Heat oil, 3-5 minutes.
- While oil heats, wrap **tortillas** in a damp paper towel and microwave, 30 seconds.
- Test oil temperature by adding a drop of **batter** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.



5

### Cook Fish and Finish Dish

- Line a plate with a paper towel. Dip **tilapia pieces** in **batter** to cover evenly. Working in batches, carefully add tilapia pieces to hot oil and cook until golden brown and pieces reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer tilapia to towel-lined plate. Season cooked pieces with a pinch of **salt**.
- Plate dish as pictured on front of card, placing tilapia in **tortillas** and topping with **slaw** and **pickled shallot** (to taste). Garnish with **cilantro** and squeeze **lime wedges** over to taste. Bon appétit!