



In your box

- 2 Green Onions
- 1 Shallot
- 1 Lime
- 2 Tilapia Fillets
- 2 tsp. Asian Ginger, Garlic, and Chile Rub
- 8 oz. Slaw Mix
- 1 ½ oz. Mayonnaise
- 1 tsp. Gochujang Red Pepper Paste
- 6 Small Flour Tortillas

CONTAINS eggs, wheat, soy, fish (tilapia)



Quick 'n Easy

Korean Tilapia Tacos

with slaw and pickled shallots

NUTRITION per serving—Calories: 747, Carbohydrates: 67g, Fat: 35g, Protein: 40g, Sodium: 1495mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level 
Easy

Spice Level 
Mild

🕒 You will need

Olive Oil, Salt, Pepper

2 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
- Ingredient(s) used more than once: **green onions**



1

Prepare the Ingredients

- Peel and halve **shallot**. Slice thinly.
- Zest **lime**, halve, and juice.
- Trim and thinly slice **green onions**.
- Pat **tilapia** dry and, on a separate cutting board, cut into 1" pieces. Sprinkle with **seasoning rub**.
- In a mixing bowl, combine shallot with **lime juice**, ½ tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



2

Make the Slaw

- In another mixing bowl, combine **slaw mix**, half the **green onions** (reserve remaining for garnish), **mayonnaise**, **gochujang** (to taste), 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**.
- Set aside.



3

Warm the Tortillas

- Heat a large non-stick pan over medium heat.
- Working in batches, add two **tortillas** at a time to hot pan and heat until warmed through, 1-2 minutes per side.
- Wrap heated tortillas in foil to keep warm.
- Reserve pan; no need to wipe clean.



4

Cook the Tilapia

- Return pan used for tortillas to medium-high heat.
- Add 2 tsp. **olive oil** and **tilapia pieces** to hot pan. Flip occasionally until tilapia is browned, flakey, and reaches a minimum internal temperature of 145 degrees, 5-6 minutes.
- Remove from burner.



5

Assemble the Tacos

- Plate dish as pictured on front of card, filling **tortillas** with **tilapia**, **slaw**, **pickled shallot** (to taste), remaining **green onions**, and **lime zest** (to taste). Bon appétit!