



In your box

- 1 tsp. Sriracha
- 6 Small Flour Tortillas
- 4 oz. Slaw Mix
- 1.26 oz. Mayonnaise
- 6 fl. oz. Canola Oil
- 1 Shallot
- 1 Lime
- ¼ oz. Cilantro
- ⅓ cup Tempura Mix

Customize It Options

- 12 oz. Tilapia Fillets
- 12 oz. Mahi-Mahi Fillets

**Contains: eggs, wheat, fish (tilapia)*

You will need

- Salt, Pepper
- 3 Mixing Bowls, Medium Non-Stick Pan



Baja Fish Tacos

with Sriracha slaw and pickled shallot

NUTRITION per serving—Calories: 675, Carbohydrates: 59g, Fat: 31g, Protein: 42g, Sodium: 1573mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.
**Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
35-45 min.	3 days	Intermediate	Mild

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **mahi-mahi**, follow same instructions, cooking until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Halve and peel **shallot**. Slice halves into thin strips.
- Quarter **lime**. Juice three quarters and cut one quarter into wedges
- Stem **cilantro**, leaving leaves whole.
- On a separate cutting board, pat **tilapia fillets** dry and cut into 2" pieces. Season all over with ¼ tsp. **salt** and ¼ tsp. **pepper**.



2

Quick Pickle Shallot and Make Slaw

- Combine **shallot**, **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

Heat Oil and Make Batter

- Place a medium non-stick pan over medium heat and add **canola oil**. Heat oil, 3-5 minutes.
- While oil heats, add **tempura mix** and ¼ cup **cold water** to another mixing bowl and stir until a thin batter forms, like a thin pancake batter.
- If too thick, add additional cold water, 1 Tbsp. at a time, until the consistency is reached.



4

Fry the Fish

- Line a plate with a paper towel.
- 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.
- Working in batches, dip **tilapia pieces** in batter, covering evenly, then carefully add to hot oil. Cook until golden brown and fish reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer tilapia to towel-lined plate. Season with a pinch of **salt**.



5

Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, filling tortillas with **fish** and topping with **slaw** and **pickled shallot** (to taste). Garnish with **cilantro** and squeeze **lime wedges** over to taste. Bon appétit!