



California-Inspired Fish Tacos

with Guacamole and Lime Crema

Family Friendly

Quick

25 Minutes



Barramundi



Flour Tortillas



Coleslaw Cabbage Mix



Lime



Sour Cream



Guacamole



Enchilada Spice Blend



Yellow Onion



Roma Tomato



Cilantro

HELLO BARRAMUNDI

Mild, buttery, sustainable and high in omega-3s!

Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

Bust out

Medium bowl, zester, aluminum foil, large bowl, small bowl, whisk, large non-stick pan, paper towels, measuring spoons

Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Flour Tortillas	6	12
Coleslaw Cabbage Mix	170 g	340 g
Lime	1	1
Sour Cream	3 tbsp	6 tbsp
Guacamole	3 tbsp	6 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Yellow Onion	56 g	113 g
Roma Tomato	80 g	160 g
Cilantro	7 g	7 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1



Prep

- Cut **tomato** into ¼-inch pieces.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Roughly chop **cilantro**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Pat **barramundi** dry with paper towels.
- Season **flesh** with **salt** and **Enchilada Spice Blend**.

4



Pan-fry barramundi

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **barramundi**, skin-side down. Cook until **skin** is crispy, 4-5 min.
- Flip and cook until **barramundi** is opaque and cooked through, 2-3 min.**

2



Toss slaw

- Add **half the lime zest**, **half the lime juice**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **coleslaw cabbage mix**, then toss to coat. Set aside.

5



Warm tortillas

- Wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)

3



Mix lime crema and salsa

- Add **sour cream**, **remaining lime zest**, **remaining lime juice**, **1 tsp water** and **¼ tsp sugar** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Add **tomatoes**, **onions**, **cilantro** and **½ tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.

6



Finish and serve

- Remove and discard barramundi skin.
- Using two forks, gently flake **barramundi** into bite-sized pieces.
- Divide **tortillas** between plates, then top with **some slaw** and **barramundi**.
- Spoon **salsa**, **guacamole** and **lime crema** over top.
- Serve **any remaining slaw** alongside.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!