

# Chipotle Fish Tacos

with Pineapple Salsa and Creamy Slaw

Spicy

Quick

25 Minutes



Barramundi



Chipotle Sauce



Garlic Puree



Coleslaw Cabbage Mix



Mayonnaise



Flour Tortillas, 6-inch



Lime



Cilantro



Pineapple



Onion, chopped

HELLO PINEAPPLE

*This fruit adds a sweet, juicy twist to savoury dishes!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, zester, aluminum foil, large bowl, 2 small bowls, paper towels

## Ingredients

|                         | 2 Person | 4 Person |
|-------------------------|----------|----------|
| Barramundi              | 282 g    | 564 g    |
| Chipotle Sauce 🌶️       | 2 tbsp   | 4 tbsp   |
| Garlic Puree            | 1 tbsp   | 2 tbsp   |
| Coleslaw Cabbage Mix    | 170 g    | 340 g    |
| Mayonnaise              | 4 tbsp   | 8 tbsp   |
| Flour Tortillas, 6-inch | 6        | 12       |
| Lime                    | 1        | 2        |
| Cilantro                | 7 g      | 14 g     |
| Pineapple               | 95 g     | 190 g    |
| Onion, chopped          | 56 g     | 113 g    |
| Sugar*                  | 1/16 tsp | 1/8 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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## Cook barramundi

Pat **barramundi** dry with paper towels. Arrange **barramundi** on a foil-lined baking sheet, skin-side down. Season with **salt** and **pepper**. Combine **half the garlic puree**, **1 tsp oil** and **1/2 tbsp chipotle sauce** (dbl both for 4 ppl) in a small bowl. Spread **chipotle-garlic mixture** on tops of **barramundi**. Broil in the **middle** of the oven until cooked through, 8-10 min.\*\*



## Make creamy slaw

Add **coleslaw cabbage mix**, **lime zest**, **remaining onions**, **remaining cilantro**, **remaining garlic puree**, **remaining lime juice** and **remaining mayo** to a large bowl. Season with **salt**, **pepper** and **a pinch of sugar**, to taste, then toss to combine.



## Prep and make chipotle mayo

Meanwhile, zest, then juice **half the lime**. Cut **remaining lime** into wedges. Cut **pineapple** into 1/4-inch pieces. Roughly chop **cilantro**. Add **remaining chipotle sauce**, **1 tbsp mayo** and **1/2 tbsp water** (dbl both for 4 ppl) to another small bowl. Season with **salt**, to taste, then stir to combine.



## Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



## Make pineapple salsa

Add **pineapple**, **half the onions**, **half the cilantro** and **half the lime juice** to a medium bowl. Season with **salt** and **pepper**, to taste, then toss to combine.



## 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 **creamy slaw** and **barramundi**. Spoon **pineapple salsa** and **chipotle mayo** over top. Serve **lime wedges** on the alongside

## Dinner Solved!