



SPICY FISH TACO GRILL PACKETS

with Fajita Veggies, Tangy Slaw & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



1 | 2
Onion



1 | 2
Lime



1 | 2
Tex-Mex Paste



11 oz | 22 oz
Tilapia
Contains: Fish



4 oz | 8 oz
Shredded Red
Cabbage



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 | 12
Flour Tortillas
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

SMOKY RED PEPPER CREMA

A creamy condiment that's cool, tangy, and smoky—perfect for tacos!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 750



HELLO FRESH

BUST OUT

- Grill (or baking sheet)
 - Paper towels
 - Small bowl
 - Aluminum foil
 - Medium bowl
-
- Kosher salt
 - Black pepper
 - Cooking oil (5 tsp | 9 tsp)
 - Sugar (1 TBSP | 2 TBSP)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 PREP

- Preheat a **well-oiled** grill to medium-high heat. **Wash and dry produce.**
- Halve, core, and thinly slice **green pepper** into strips. Halve, peel, and thinly slice **onion**. Halve **lime** crosswise. Thinly slice one half into rounds; quarter the other half. (For 4 servings, thinly slice one lime; quarter the other.)
- **OVEN ALTERNATIVE:** Adjust rack to top position (top and middle positions for 4) and preheat oven to 425 degrees.



2 MAKE RUB & SEASON FISH

- In a small bowl, combine **Tex-Mex paste** and **1 TBSP sugar** (2 TBSP for 4 servings) until sugar has dissolved.
- Pat **tilapia*** dry with paper towels; season generously all over with **salt** and **pepper**. Evenly coat both sides with **Tex-Mex rub**.



3 ASSEMBLE PACKETS

- Cut two 18-inch-long pieces of foil (**four pieces for 4 servings**); arrange on a work surface with a long side facing you.
- Dividing evenly, arrange **green pepper** and **onion** lengthwise in the center of foil pieces. Top each with a **large drizzle of oil** and season with **salt** and **pepper**; toss to coat.
- Lay **seasoned tilapia** on top of veggies. Arrange **lime rounds** on top of fish.
- Fold foil over fish and veggies, then cinch into packets. **TIP: Tightly sealing the packets will ensure that the fish steams properly.**



4 GRILL PACKETS

- Place **grill packets**, cinched sides up, on grill.
- Close lid and grill until veggies are tender and fish is cooked through, 8-10 minutes. Transfer to a plate. **TIP: When checking for doneness, carefully open the packets with tongs—there will be steam!**
- **OVEN ALTERNATIVE:** Place packets, cinched sides up, on a baking sheet (two baking sheets for 4 servings). Roast on top rack (top and middle racks for 4), 18-20 minutes.



5 MAKE SLAW

- While packets cook, in a medium bowl, combine **cabbage**, **mayonnaise**, **juice from two lime wedges** (four wedges for 4 servings), **salt**, and **pepper**. Toss to evenly coat.



6 WARM TORTILLAS

- Wrap **tortillas** in foil. Grill until warm and pliable, 30-60 seconds per side.
- **OVEN ALTERNATIVE:** Wrap tortillas in damp paper towels and microwave for 30 seconds.



7 FINISH & SERVE

- Carefully open **grill packets**. Discard **lime rounds**. Using a fork, break up **tilapia** into bite-size pieces (**it's OK if the fish and veggies mix together!**).
- Divide **tortillas** between plates. Fill with tilapia and **fajita veggies**; top with **slaw**. Drizzle with **red pepper crema** and serve with a **squeeze of lime**.

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*Tilapia is fully cooked when internal temperature reaches 145°.