

INGREDIENTS 2 PERSON | 4 PERSON 1 | 2 Long Green Pepper 1 2 1 2 Onion Lime 1 2 11 oz | 22 oz 4 oz 8 oz Tilapia Contains: Fish Shredded Red Tex-Mex Paste Cabbage 2 TBSP 4 TBSP 6 12 2 TBSP | 4 TBSP Mayonnaise Flour Tortillas Smoky Red **Contains: Eggs** Contains: Soy, Wheat Pepper Crema Contains: Milk



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

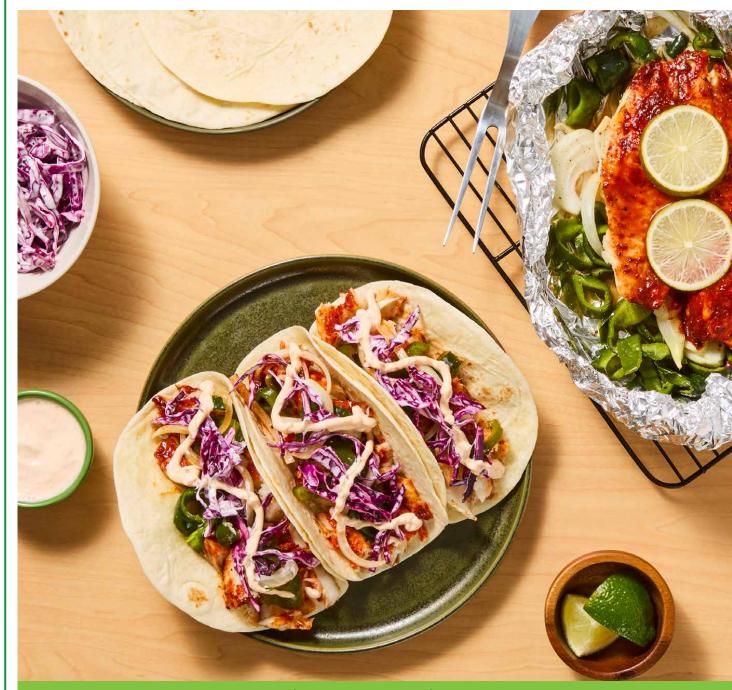
HELLO

SMOKY RED PEPPER CREMA

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

SPICY FISH TACO GRILL PACKETS

with Fajita Veggies, Tangy Slaw & Smoky Red Pepper Crema



PREP: 10 MIN COOK: 30 MIN CALORIES: 750



BUST OUT

Medium bowl

- Paper towels • Grill (or baking sheet) Aluminum foil
- Small 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.



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.



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; guarter 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.



- 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.



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.



*Tilapia is fully cooked temperature reaches 145°

when internal