CRISPY FISH TACOS with Lime Carrot Slaw and Sour Cream



HELLO CRISPY FISH

With our easy-to-make batter, you get a layer of crunch without the deep-frying.



Radishes







Tilapia



Flour Tortillas



Cilantro

Carrot

Sour Cream

PREP: 10 MIN TOTAL: 30 MIN

CALORIES: 680

Flour (Contains: Wheat)

Baking Powder

Blackening Spice

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START STRONG

If you'd like to show off your knife skills, cut the radishes into matchsticks. Just stack the slices and cut them into narrow strips during prep.

BUST OUT

- Peeler
- 2 Medium bowls
- Paper towels
- Large pan
- Sugar (1/4 tsp | 1/2 tsp)
- Oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

Radishes 3 | 6
 Cilantro ½ oz ½ oz
 Lime 1 | 2
 Carrot 1 | 2
 Flour ½ Cup ½ Cup
 Cornstarch 1TBSP | 2 TBSP
 Baking Powder 1tsp | 2 tsp

Baking Powder
 Tilapia
 Blackening Spice
 1 TBSP | 2 TBSP

Sour Cream 4 TBSP | 8 TBSP

6 | 12

HELLO WINE



Flour Tortillas

Au Haro New Zealand Sauvignon Blanc, 2016

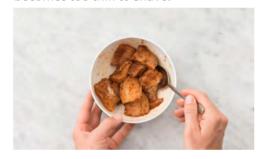
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Wash and dry all produce. Thinly slice radishes. Tear cilantro leaves from stems; discard stems. Halve lime, then cut one half into wedges. Peel carrot. Using a vegetable peeler, shave carrot lengthwise into long ribbons, rotating as necessary. Discard carrot core once it

becomes too thin to shave.



Pat tilapia dry with a paper towel, then cut into 6 evenly sized pieces.
Season all over with salt, pepper, and blackening spice.



PICKLE VEGGIES
In a medium bowl, toss carrot,
radishes, ¼ tsp sugar, and juice from
lime half. Season with salt and pepper
and set aside to pickle.



Heat a thin layer of oil (we used 2 TBSP) in a large pan over mediumhigh heat (use a nonstick pan if you have one). Once oil is hot, dip a piece of tilapia in batter, coating all over and letting excess drip off. Add to pan, then repeat with remaining fish. Cook until crisp and golden brown, 3-4 minutes per side. Transfer to a paper-towel-lined plate. Season with salt and pepper.



MAKE BATTER
In another medium bowl, mix 1/4
cup flour (we sent more), cornstarch,
and baking powder. Whisk in 6 TBSP
water. (TIP: Use more or less water as
needed. The batter should have a runny
but slightly thick consistency, like paint.)
Season with salt and pepper.



While fish cooks, wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds. (TIP: Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 425 degrees.) Spread tortillas with sour cream. Top with tilapia (breaking it up into pieces to fit), veggies, and cilantro. Serve with lime wedges for squeezing.

GO FISH!

No luck necessary to win at this recipe.

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