



Mexican Fiesta Fish Tacos

with Slaw and Smokey Aioli

Grab your Meal Kit with this symbol



Cucumber



Lime



Carrot



White Fish Fillets



Shredded Red Cabbage



Mexican Fiesta Spice Blend



Mini Flour Tortillas



Smokey Aioli

Hands-on: **20-30 mins**
Ready in: **20-30 mins**

Eat me first

Spicy (Mexican Fiesta spice blend)

Pull up next to a beach in Mexico and you'll undoubtedly smell the delicious aroma of fish tacos. This homemade version might be missing the ocean breeze, but still maintains the spicy, zingy and fresh flavours of the original creation – all in a flash!

Pantry items

Olive Oil, Plain Flour

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1 (medium)	1 (large)
lime	½	1
carrot	1	2
white fish fillets	1 packet	1 packet
shredded red cabbage	1 bag (150g)	1 bag (300g)
Mexican Fiesta spice blend	1 sachet	2 sachets
plain flour*	1 tbs	2 tbs
salt*	¼ tsp	½ tsp
mini flour tortillas	8	16
smokey aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3070kJ (733Cal)	599kJ (143Cal)
Protein (g)	40.7g	8.0g
Fat, total (g)	30.6g	6.0g
- saturated (g)	3.1g	0.6g
Carbohydrate (g)	68.3g	13.3g
- sugars (g)	10.1g	2.0g
Sodium (g)	1650mg	323mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [HelloFresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Thinly slice the **cucumber** into 0.5cm batons. Zest the **lime** (see ingredients list) to get a **pinch**, then juice. Grate the **carrot** (unpeeled). Cut the **white fish fillets** into 1cm strips.



4. Cook the fish

In a medium frying pan, heat a **drizzle of olive oil** over a medium-high heat. When the oil is hot, add the **fish** and cook until golden and cooked through, **2-3 minutes** each side.

TIP: The fish is cooked through when it turns from translucent to white.



2. Make the slaw

In a large bowl, combine the **shredded red cabbage**, **carrot**, **olive oil** (2 tsp for 2 people / 4 tsp for 4 people) and the **lime juice**. Season with **salt** and **pepper**. Toss to coat and set aside.

TIP: Preparing the slaw early allows the cabbage to soften slightly by the time you're ready to serve.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, until warmed through.



3. Coat the fish

SPICY! The spice blend is hot, use less if you're sensitive to heat. Combine the **Mexican Fiesta spice blend**, **lime zest**, **plain flour**, the **salt** and a **pinch of pepper** on a plate. Pat the **fish** dry with paper towel, then add to the spiced **flour** and gently turn to coat. Set aside on a second plate.

TIP: Patting the fish dry before coating will help the flour form an even coating.



6. Serve up

Bring everything to the table to serve. Build your tacos by spreading some **smokey aioli** over a tortilla, then top with some slaw, Mexican fiesta fish and cucumber.

Enjoy!