

# Crispy Cod Tacos

## with Chipotle-Cabbage Slaw

Tonight, we're serving up a round of delectable fish tacos—a famous favorite of Baja, California. We're featuring lightly coated and pan-fried cod alongside creamy avocado, crisp, peppery radishes and a unique addition fish tacos picked up along the California coast: delightfully crunchy cabbage slaw. Our gorgeous slaw, which we're layering inside warm corn tortillas, is infused with the robust, smoky heat of a chipotle pepper in adobo sauce (dried jalepeño typically marinated in a sauce made of ground chiles, herbs and vinegar).



## Ingredients

- 2 Cod Fillets
- 6 White Corn Tortillas
- 3 Radishes
- 1 Avocado
- 1 Lime
- ½ Pound Red Cabbage
- 1 Bunch Cilantro

## Knick Knacks

- 1 Tablespoon Sugar
- 1 Chipotle Pepper In Adobo Sauce
- ¼ Cup Mayonnaise
- ¼ Cup Rice Flour

**Makes:** 2 servings | **Calories:** about 770 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 20–30 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/858](https://blueapron.com/recipes/858)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Stack the tortillas on a plate; cover with a damp paper towel. Cut out and discard the cabbage core; very thinly slice the leaves. Pick the cilantro leaves off the stems; discard the stems. Trim off and discard the stem ends of the radishes; very thinly slice the radishes into rounds. Quarter the lime. Pit, peel and thinly slice the avocado; toss with **the juice of 1 lime wedge** to prevent browning. Finely chop the chipotle pepper; thoroughly wash your hands, knife and cutting board afterwards.

2



## Make the slaw:

In a large bowl, combine the **cabbage**, **sugar**, **mayonnaise**, **the juice of 1 lime wedge** and **as much of the chipotle pepper as you'd like**, depending on how spicy you'd like the dish to be. Toss to thoroughly combine; season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

3



## Prepare the cod & make the batter:

While the slaw marinates, pat the **cod fillets** dry with paper towels. Cut each fillet lengthwise into 3 equal strips; transfer to a bowl. Season the strips with salt and pepper; toss to coat. Set aside. In a separate, medium bowl, combine the **rice flour** and **¼ cup of water**; whisk until smooth. Season with salt and pepper.

4



## Coat & cook the cod:

While the slaw continues to marinate, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a drop of batter sizzles immediately when added to the pan, working in batches, dip each **seasoned cod strip** in the **batter** (letting any excess drip off). Carefully add to the pan and cook 6 to 8 minutes on the first side, or until golden brown and crispy. Flip and cook 2 to 3 minutes, or until cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Set aside in a warm place. Carefully discard the oil. Rinse and wipe out the pan.

5



## Warm the tortillas:

Heat the pan used to cook the cod on medium-high until hot. Working in batches, add the **tortillas** and warm 1 to 2 minutes per side, or until soft and pliable. Divide between 2 plates.

6



## Plate your dish:

Divide some of the **slaw** between the **warmed tortillas**. Top with the **cooked cod** and **avocado**. Garnish with the **radishes** (you may have extra radishes), **cilantro** and the **remaining lime wedges**. Serve with any **remaining slaw** on the side. Enjoy!