

# Spiced Catfish Tacos

*with Roasted Sweet Potato & Coleslaw*

Our take on fish tacos (a Baja California classic) brings together crispy fish and a creamy, crunchy slaw. We're seasoning our catfish fillets with a smoky, savory blend of spices—including ancho chile powder and dried Mexican oregano—which contrasts wonderfully with the lime in our zesty slaw. In a welcome seasonal twist, roasted sweet potato makes for a deliciously smooth base for our tacos.

## Blue Apron Wine Pairings

Vinum Riesling, 2015

Rogers Vineyards Sauvignon Blanc, 2014



## Ingredients

- 4 Catfish Fillets
- 8 Flour Tortillas
- 2 Limes
- 1 Red Onion
- 1 Sweet Potato
- ½ Pound Green Cabbage
- 1 Bunch Cilantro

## Knick Knacks

- 2 Tablespoons Sugar
- ¼ Cup Mayonnaise
- 3 Tablespoons Catfish Taco Spice Blend  
*(All-Purpose Flour, Ancho Chile Powder, Ground Cumin, Dried Mexican Oregano & Garlic Powder)*

**Makes:** 4 servings

**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp389](https://blueapron.com/recipes/fp389)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Peel the sweet potato; cut in half lengthwise, then cut crosswise into ¼-inch-thick pieces. Cut out and discard the cabbage core; thinly slice the leaves. Quarter the limes. Peel and thinly slice the onion. Pick the cilantro leaves off the stems; discard the stems.

2



## Roast the sweet potato:

Place the **sweet potato** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3



## Make the coleslaw:

While the sweet potato roasts, in a large bowl, combine the **cabbage**, **mayonnaise**, **sugar**, **the juice of 4 lime wedges** and **as much of the onion as you'd like** (you may have extra onion). Season with salt and pepper; toss to thoroughly combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4



## Coat & cook the catfish:

While the coleslaw marinates, place the **spice blend** on a plate. Pat the **catfish fillets** dry with paper towels; season with salt and pepper on both sides. Thoroughly coat the seasoned fillets in the spice blend (pressing to adhere). 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 pinch of the spice blend sizzles immediately when added to the pan, add the coated fillets and cook 4 to 5 minutes on the first side, or until browned and crispy. Flip and cook 2 to 3 minutes, or until browned and cooked through. Transfer to a cutting board. When cool enough to handle, cut each cooked fillet crosswise into 4 equal-sized pieces.

5



## Warm the tortillas:

While the sweet potato continues to roast, stack the **tortillas** on a large piece of foil; tightly wrap the foil around the tortillas. Carefully place directly onto the oven rack and warm 6 to 8 minutes, or until heated through. Remove from the oven. Just before serving, carefully unwrap the warmed tortillas and transfer to a serving dish.

6



## Serve your dish:

Divide the **roasted sweet potato**, **cooked catfish fillets** and **coleslaw** between the **warmed tortillas**. Garnish with the **cilantro**. Serve with the **remaining lime wedges** on the side. Enjoy!