

# Guajillo Fish Tacos

with Cheesy Roasted Potatoes

4 SERVINGS

⌚ 35-45 MINS



## Ingredients



4 Tilapia Fillets



1 Red Onion



½ cup Sour Cream



1 oz Sweet Piquante Peppers



8 Flour Tortillas



2 Poblano Peppers



⅓ cup Guajillo Chile Pepper Sauce



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



2 Scallions



1 ¼ lbs Golden Potatoes



4 oz White Cheddar Cheese



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



## 1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch-thick rounds.
- Grate the **cheese** on the large side of a box grater.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **piquante peppers**.
- Cut off and discard the stems of the **poblano peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, whisk together the **guajillo chile sauce** and **sour cream**. Season with salt and pepper.



## 2 Make the cheesy potatoes

- Place the **potato rounds** on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven.
- Evenly top with the **grated cheese**.
- Return to the oven and roast 2 to 4 minutes, or until the cheese is melted. Remove from the oven.



## 3 Cook & finish the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced onion, sliced white bottoms of the scallions, and sliced poblano peppers**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until softened.
- Transfer to a bowl; stir in the **chopped piquante peppers**. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook the fish

- Pat the **fish** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned fish. Cook 3 to 4 minutes per side, or until browned and cooked through.\*
- Transfer to a cutting board; carefully halve each fillet lengthwise.



## 5 Warm the tortillas & serve your dish

- If you prefer to use a microwave, wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- If you prefer to use the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.
- Assemble the tacos using the **warmed tortillas, halved fish, finished vegetables, and guajillo sour cream**.
- Serve the **tacos** with the **cheesy potatoes** on the side. Garnish the potatoes with the **sliced green tops of the scallions**. Enjoy!



\*An instant-read thermometer should register 145°F.

### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 690, Total Carbohydrates: 66g, Dietary Fiber: 7g, Added Sugars: 2g, Total Fat: 29g, Saturated Fat: 13g, Protein: 47g, Sodium: 1170mg.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://blueapron.com/wellness). To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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