

# Tilapia Fish Tacos

with Guajillo Sour Cream &  
Cheesy Potatoes

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com




🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*


## Ingredients

Customized ingredients

 4 Tilapia Fillets 🔄

SWAPPED FOR:

 18 oz Tail-On Shrimp<sup>1</sup> 🔄

 1 bunch Chives


 4 oz White Cheddar Cheese

 8 Flour Tortillas

 1 Red Onion


 1 oz Sweet Drop Peppers

 ½ cup Sour Cream

 1 ¼ lbs Potatoes

 2 Poblano Peppers

 ⅓ cup Guajillo Chile Pepper Sauce

 1 Tbsp Weeknight Hero Spice Blend<sup>2</sup>

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

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup> peeled & deveined    <sup>2</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.



## 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**.
- Roughly chop the **pickled peppers**.
- Thinly slice the **chives**.
- 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** 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 pickled peppers**. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook the tilapia

- Pat the **tilapia** 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 tilapia. Cook 3 to 4 minutes per side, or until browned and cooked through.\*
- Transfer to a cutting board; carefully halve each fillet lengthwise.



### ↺ CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Place in a bowl. Season with salt, pepper, and the **spice blend**. Stir to coat.
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through. Turn off the heat.

## 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 tilapia**, **finished vegetables**, and **guajillo sour cream**.
- Serve the **tacos** with the **cheesy potatoes** on the side. Garnish the potatoes with the **sliced chives**. Enjoy!



### ↺ CUSTOMIZED STEP 5 If you chose Shrimp

- Warm the tortillas and serve your dish as directed, using the **cooked shrimp** (instead of tilapia).

\*The USDA recommends a minimum safe cooking temperature of 145°F for fish.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)  
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.  
Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

