

Guajillo Fish Tacos

with Cheesy Roasted Potatoes

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at 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 🔄

 2 Scallions


 ½ cup Sour Cream

 8 Flour Tortillas

 1 Yellow or Red Onion


 1 oz Pickled Peppadew Peppers

 ⅓ cup Guajillo Chile Pepper Sauce

 1 ¼ lbs Potatoes

 2 Poblano Peppers

 4 oz White Cheddar Cheese

 1 Tbsp Weeknight Hero Spice Blend²

CRISP & FRUIT 🔄 Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch-thick rounds.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **peppadew peppers**.
- Grate the **cheese** on the large side of a box grater.
- 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 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 a drizzle 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.



Step 3 continued:

- Transfer to a bowl; stir in the **chopped peppadew 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 a drizzle 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 large bowl. Season with salt, pepper, and the **spice blend**. Stir to coat.
- In the same pan, heat a drizzle 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 green tops of the scallions**. 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 or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: 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.

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