



# SuperQuick Baja-Inspired Tilapia Tacos

## with Charred Corn and Zippy Slaw

15 Minutes



Salmon Fillets,  
skin-on  
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)



Tilapia  
300 g | 600 g



Enchilada Spice Blend  
1 tbsp | 2 tbsp



Flour Tortillas  
6 | 12



Mayonnaise  
2 tbsp | 4 tbsp



Lime  
1 | 2



Cilantro  
7 g | 14 g



Coleslaw Cabbage Mix  
170 g | 340 g



Creamy Dressing  
43 ml | 86 ml



Feta Cheese, crumbled  
1/4 cup | 1/2 cup



Corn Kernels  
113 g | 227 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



**Pantry items** | Sugar, oil, salt, pepper

**Cooking utensils** | Baking sheet, large bowl, paper towels, parchment paper, small bowl, whisk

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## Prep and cook fish

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

[Swap](#) | [Salmon Fillets, skin-on](#)

- Line a baking sheet with parchment paper.
- Sprinkle **corn** over baking sheet, then set aside.
- Pat **tilapia** dry with paper towels, then season with **Enchilada Spice Blend**, **salt** and **pepper**.
- Place **tilapia** on top of **corn** on prepared baking sheet. Roast in the **middle** of the oven until golden-brown and cooked through, 10-13 min.\*\*

4



## Finish and serve

- Divide **slaw**, **corn** and **tilapia** between **tortillas**.
- Tear and sprinkle **cilantro** over top of **filling**.
- Drizzle with **Baja sauce**, then sprinkle **feta** over top.
- Divide **tacos** between plates.

2



## Prep and make slaw

- Meanwhile, zest **lime**. Juice **lime** into a large bowl.
- Add **1 tbsp** (2 tbsp) **oil** and **½ tsp** (1 tsp) **sugar** to the bowl with **lime juice**. Whisk to combine.
- Add **coleslaw mix** to bowl, then toss to combine. Season with **salt** and **pepper**.
- In a small bowl, add **lime zest**, **creamy dressing** and **mayo**. Stir to combine.

3



## Assemble tacos

- Break up **each tilapia fillet** into 6 equal pieces.
- Lay out **tortillas** on a clean surface. (**TIP:** Wrap tortillas in paper towels. Microwave until tortillas are warm and flexible, 30 sec-1 min.)

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 1 | Prep and cook fish

[Swap](#) | [Salmon Fillets, skin-on](#)

If you've opted to get **salmon**, roast them in the same way the recipe instructs you to roast **tilapia**, then decrease the roast time to 8-10 min.\*\*

\*\* Cook to a minimum internal temperature of 70°C/158°F, as size may vary.