

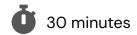




## **Crunchy Fish Tacos**

### with Sweet Potato Wedges

Pan-fried white fish fillets served on the perfect platter with fresh vegetables, chive yoghurt sauce, crunchy taco shells and a side of roasted sweet potato wedges!





2 servings



# Crumb it!

Season fish fillets and coat them with panko crumbs, bread crumbs, quinoa flakes or lupin flakes. Pan-fry for crispy, crumbed fish!

49g

#### **FROM YOUR BOX**

SWEET POTATOES	400g
CARROT	1
RED CABBAGE	1/4
CHIVES	1 bunch
NATURAL YOGHURT	1 tub
WHITE FISH FILLETS	1 packet
TACO SHELLS	1 packet

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground cumin, smoked paprika, apple cider vinegar

#### **KEY UTENSILS**

frypan, oven tray

#### **NOTES**

Grate the carrot. Toss with sliced cabbage and yoghurt sauce for creamy coleslaw.

Omit chives from yoghurt sauce for picky eaters. Serve sliced chives on the platter and add to tacos as desired.

Use taco shells to taste. Store leftover shells in an airtight container to use at a later date.





#### 1. ROAST THE WEDGES

Set oven to 220°C.

Wedge sweet potatoes. Toss on a lined oven tray with oil, 1 1/2 tsp cumin, salt and pepper. Roast for 25 minutes until tender and golden.



#### 2. PREPARE THE FILLINGS

Julienne or ribbon carrot (see notes) and add to a serving platter. Thinly slice red cabbage. Add to a bowl as you go along with 1 tbsp vinegar and 1 tbsp olive oil. Toss to combine.



#### 3. MAKE THE YOGHURT SAUCE

Thinly slice **chives**. Add to a bowl as you go (see notes) along with **yoghurt**, **1 tsp water**, **salt and pepper**. Mix to combine.



#### 4. COOK THE FISH

Heat a frypan over medium-high heat with oil. Coat fish fillets with oil, 1 tsp paprika, salt and pepper. Add to frypan and cook for 2-4 minutes each side until cooked through.



#### 5. WARM THE TACO SHELLS

Toast the **taco shells** (see notes) in the oven for 5 minutes until crispy.



#### 6. FINISH AND SERVE

Serve all elements tableside for everyone to build their tacos with a side of sweet potato wedges.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0448 042 515 or send an email to hello@dinnertwist.com.au



