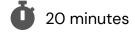




Fish Tacos

with Nectarine Salsa

Perth-made corn tacos, fresh fish caught off of the WA coast, and a mild nectarine salsa.





2 servings



Keep it separate

Instead of dicing and mixing all salsa ingredients together, you can cut them into sticks and serve them separately. This might be less daunting for cautious eaters!

FROM YOUR BOX

NECTARINE	1
RADISHES	1/4 bunch *
LEBANESE CUCUMBER	1
CHIVES	1/2 bunch *
SHREDDED WHITE CABBAGE	1 packet (200g)
SHREDDED WHITE CABBAGE LEMON	1 packet (200g)
LEMON	1

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, smoked paprika, ground cumin

KEY UTENSILS

2 frypans

NOTES

Like it hot? Serve with some sliced fresh chilli, or chilli sauce. Or, add a pinch of chilli flakes to the fish when cooking.

No fish option - white fish fillets are replaced with diced chicken breast fillet. Increase cooking time to 6-8 minutes or until cooked through.



1. MAKE THE SALSA

Dice nectarine, radishes and cucumber. Chop chives. Toss together in a bowl with 1/2 tbsp olive oil, salt and pepper.



2. PREPARE THE CABBAGE

Tip the cabbage into a bowl. Squeeze in juice of half the lemon (wedge remaining for serving) and mix with 1/2 tbsp olive oil, salt and pepper.



3. COOK THE FISH

Dice the fish and toss with 1 tsp paprika, 1/2 tsp cumin, salt and pepper. Heat a frypan with oil over medium-high heat and cook fish for 4-5 minutes or until cooked through.



4. HEAT THE TORTILLAS

Warm tortillas in a dry frypan according to packet instructions. Keep warm (in a clean kitchen towel) until serving.



5. FINISH AND PLATE

Spoon salsa and cabbage onto tortillas, top with fish and a squeeze of lemon.



