**In the box:**

avocado (1 ripe)

limes (2)

tomato (1)

cilantro (1 bunch)

garlic (1 clove)

jalapeño (1)

tilapia (2 filets)

green onion (2-4 stalks)

purple cabbage (1/4 head)

cumin (1/2 tsp)

chipotle (1/2 tsp)

corn (2 ears)

butter (4 pats)

banana (2 ripe)

cinnamon (1/4 tsp)

**In the kitchen:**

Olive oil

Salt

Pepper

2 skillets

Cut avocado lengthwise around the pit. Twist to separate. Remove pit. Spoon avocado into a bowl. With a fork or tomato masher, mash avocado.

Finely dice tomato and jalapeño (optional—adding the whole pepper will make it very spicy), chop cilantro, and press or mince garlic.

To mashed avocado, add tomatoes, jalapeño (optional), garlic, 1/3 of chopped cilantro, juice of 1/2 lime, and salt and pepper to taste. Stir to combine.

Serve with chips.

Remove fish filets from packaging and pat dry with paper towels. Place in shallow bowl or dish.

To fish, add juice from 1/2 of lime, then sprinkle both sides of filets evenly with 1/2 teaspoon each of cumin and chipotle powders and 1/4 - 1/2 teaspoon salt. Set aside.

Remove core of cabbage, then finely chop. Dice green onions (white and green parts). Add cabbage and green onions to bowl with 1/3 chopped cilantro, and juice of 1/2 lime. Toss to coat and set aside.

Slice corn kernels from cobs. Add to a skillet with one pat of butter. Cook over medium heat until heated through and browned slightly (approx. 5-7 min). Stir in remaining 1/3 chopped cilantro.

Preheat a skillet to medium heat with 1-2 tablespoons of olive oil. Add fish and cook 2-3 minutes on each side. Fish should flake easily. With fork, flake fish.

Layer fish, slaw, and leftover jalapeños and guacamole (optional) on tortillas.

Peel bananas and slice 1/4 inch slices on a slight diagonal.

Melt 2 pats of butter in a skillet over medium heat.

Add single layer of bananas to pan. Cook about 4 minutes on each side until banana caramelizes (browns). Add another pat of butter and cook remaining banana. Sprinkle lightly with cinnamon.

**Prep Order:**

Make guacamole

Marinate fish

Make slaw

Prep and cook corn

Cook fish

Build tacos

Cook bananas

**NOTE:**

DO NOT touch your face after handling the jalapeño. Consider wearing kitchen gloves when cutting. If you don’t want as much heat, remove the seeds and ribs inside.

**Tip:**

To amp up these recipes, add the zest of your limes to the guacamole, slaw, and/or fish marinade. To zest a lime, use a microplane or fine grater to remove the green portion of the peel.

**Fun Facts:**

Chipotle is made from dried, smoked jalapeño peppers. The English words “chipotle,” “tomato,” and “avocado” are all derived from Nahuatl, the language of the Aztec empire.