

Fish Sticks

with Red Curry Aioli



2 Servings

What we send

- 10 oz pkg cod fillets ⁴
- 2 oz panko ^{1,6}
- 1 lime
- 2 oz mayonnaise ^{3,6}
- 1 oz Thai red curry paste ⁶
- ½ lb russet potatoes
- 14 oz cabbage blend

What you need

- neutral oil
- all-purpose flour ¹
- egg ³
- apple cider vinegar (or white wine vinegar)

Tools

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prepare potatoes

Preheat oven to 450°F with a rack in the upper third and lower third. Scrub **potatoes**, halve lengthwise, and cut into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and season with **salt** and **pepper**; spread in an even layer. Roast on lower oven rack, without stirring, until golden and crisp, about 25 minutes (watch closely as ovens vary).

4. Prepare slaw

While fish and potatoes bake, juice one lime into a large bowl and add 2 T oil. Season with salt and pepper. Add slaw to bowl and toss to combine.

2. Prep fish

Pat fish dry. Cut into strips that are about 2 inches long and 1/2 inch wide. Zest one lime.

Place ¼ cup flour on a plate. In a shallow bowl, beat 1 large egg, ¼ teaspoon salt, and several grinds of pepper. Add panko to a shallow bowl with lime zest and season with salt and pepper.

5. Mix Aioli

In a medium bowl juice half of the other lime. Cut the remaining half into wedges. Add mayo and curry paste and whisk to combine.

3. Bake fish

Dredge fish sticks in flour, coating well, then dip into egg, letting excess drip back into bowl. Press into panko, turning to coat well. Transfer to prepared baking sheet.

Bake fish in upper third of oven for 5 minutes. Flip and cook for another 5 minutes until flaky.

6. Serve

Serve fish sticks with lime wedges and aioli for dipping.