



## Fried Fish Sandwich with Cucumber-Dill Slaw,

Tartar Sauce & Oven Fries



30-40min



2 Servings

We're bringing the pub to your kitchen table with this next-level fish sandwich. Cod is the perfect fish for frying! It's light and flakey with a mild flavor. After shallow frying the fish to golden, crunchy perfection, it's ready to stack on top of buttery toasted brioche buns with homemade tartar sauce and tangy cucumber-dill slaw. And like any good fried fish plate, a pile of oven fries alongside takes it over the top.

## What we send

- 2 potatoes
- ¼ oz seafood seasoning
- 1 red onion
- ¼ oz fresh dill
- 1 oz cornichons <sup>17</sup>
- 2 oz mayonnaise <sup>3,6</sup>
- 1 cucumber
- 2 oz panko <sup>1</sup>
- 10 oz pkg cod filets <sup>4</sup>
- 2 brioche buns <sup>1,3,7</sup>

## What you need

- all-purpose flour <sup>1</sup>
- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- 1 large egg <sup>3</sup>

## Tools

- rimmed baking sheet
- vegetable peeler
- medium skillet

## Cooking tip

Make sure your oil is hot before adding the fish: it should reach 350°F. If you drop a pinch of flour or panko into the oil, it should sizzle vigorously.

## Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1320kcal, Fat 69g, Carbs 132g, Protein 46g



### 1. Prep fries

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet on lower oven rack to preheat. Scrub **potatoes**, then halve lengthwise and cut into ¼-inch thick fries. In a large bowl, toss potatoes with **2 tablespoons each of flour and oil**; season with **salt** and **pepper**. Carefully transfer **potatoes** to preheated baking sheet and spread to a single layer.



### 4. Prep slaw

Use a vegetable peeler to shave **cucumber** into wide ribbons (peel first, if desired). In a medium bowl, combine **cucumbers, sliced onions, and whole dill fronds**; set slaw aside. Transfer **¼ cup flour** to a plate, **panko** to a bowl, and beat **1 large egg** in a 2nd bowl. Pat **cod** dry; cut each piece in half and season with **salt, pepper, and 1 teaspoon seafood seasoning**.



### 2. Roast fries

Roast **fries** on lower oven rack, tossing halfway through, until potatoes are tender and browned, 25-30 minutes total. Once fries are cooked, toss with **half of the seafood seasoning**.

Meanwhile, halve **onion**, then thinly slice half (save rest for own use). Finely chop 1 teaspoon of the sliced onions; transfer to a small bowl.



### 5. Dredge & fry fish

Dredge **cod** in **flour**, then dip into **egg**, letting excess drip back in bowl. Press into **panko** and turn to coat. Heat **¼-inch oil** in a medium skillet over medium-high until shimmering. Once **oil** is hot, add cod and cook until golden and crisp, 3-4 minutes per side (reduce heat if browning too quickly). Transfer cod to paper towel-lined plate to drain and sprinkle with **salt**.



### 3. Make tartar sauce




Pick **dill fronds** from stems; discard stems. Finely chop 1 teaspoon dill fronds, keeping remaining fronds whole. Finely chop **1 tablespoon cornichon**. To small bowl with **chopped onions**, add **chopped cornichons, chopped dill fronds, mayonnaise, 2 teaspoons vinegar, and 1 teaspoon sugar**. Season to taste with **salt** and **pepper**. Set tartar sauce aside until step 6.



### 6. Finish & serve

Split **buns** and toast in toaster oven (or broil directly on top oven rack) until lightly golden brown, 1-2 minutes. Toss **slaw** with **2 teaspoons each of sugar, vinegar, and oil**; season with **salt** and **pepper**. Spread **tartar sauce** on buns, then place **2 pieces of cod** and **slaw** in between buns, and serve with **fries** and **remaining slaw and cornichons** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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