

MARLEY SPOON



Fried Fish Sandwich with Ranch

& Crisp Romaine Salad



30-40min



2 Servings

Hot and crispy, this fried fish sandwich competes with the best sandwiches out there. We marinate tilapia in an umami-rich mushroom seasoning before dredging the slabs in batter twice for extra crispiness. We whip up a creamy ranch dressing made with tangy pickle juice, Dijon mustard, and fresh dill. We smear the ranch on golden, toasted buns and top with the crispy fish, lettuce, and pickle slices.

What we send

- ¼ oz mushroom seasoning
- 10 oz pkg tilapia ²
- 1 yellow onion
- 1 radish
- ¼ oz fresh dill
- 1½ oz ranch dressing ^{3,4}
- 3¼ oz dill pickles
- 1½ oz cornstarch
- 1 romaine heart
- 2 potato buns ^{4,5,1}

What you need

- kosher salt & ground pepper
- sugar
- neutral oil
- apple cider vinegar (or red wine vinegar)
- ¼ c all-purpose flour ¹

Tools

- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Fish (2), Egg (3), Milk (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 49g, Carbs 65g, Protein 38g



1. Marinate tilapia

In a shallow bowl, whisk together **mushroom seasoning**, **¼ cup water**, and **¼ teaspoon each of salt and sugar**. Set **fish** in the marinade, flipping occasionally.



4. Batter fish

Lightly brush **cut sides of buns** with **oil**. Broil directly on upper third rack until lightly golden (watch carefully), 1-2 minutes.

In a shallow bowl, whisk to combine **cornstarch**, **¼ cup flour**, **1 teaspoon salt**, and **a large pinch of black pepper**. Shake excess marinade from **fish** and coat in the dry mixture.



2. Prep ingredients

Halve and thinly slice **half of the onion** (save rest for own use). Trim and thinly slice **radishes**.

In a medium bowl, whisk together **3 tablespoons oil**, **1½ tablespoons vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add radishes; toss to coat. Set aside until step 6.

Pick **dill fronds** from stems; discard stems. Coarsely chop half of the dill.



5. Fry fish

Heat **¼-inch oil** in a medium heavy skillet over medium-high until shimmering. Reduce heat to medium. Add **fish**; cook, turning halfway, until golden and cooked through, 3-4 minutes per side. Adjust heat as needed.

Transfer fish to a paper towel-lined plate and sprinkle with **salt**.



3. Season ranch

In a small bowl, stir together **ranch dressing**, **all of the pickle brine (if any)**, and **chopped dill**. Season to taste with **salt** and **pepper**.

Preheat the broiler with a rack in the upper third.



6. Finish & serve

Separate **2 lettuce leaves** and set aside. Halve **remaining lettuce** and slice crosswise. Add to bowl with **radishes** and toss to coat. Garnish with **remaining dill**. Spread some **ranch** on the **bottom buns**, then top with **fish**, **lettuce**, and **pickles and onions**. Serve with **salad** and **remaining ranch** alongside. Enjoy!