

DINNERLY



Cornmeal-Crusted Fried Tilapia Po' Boy with Cajun Ranch & Fries

 1h  2 Servings

This iconic sandwich may be called a po' boy, but we feel like we won the lottery with each bite. We bread tender tilapia with Cajun-seasoned grits for the ultimate crispy texture. After that, all this sandwich needs is a dose of Cajun ranch, a bed of lettuce, and some dill pickles. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 (¼ oz) Cajun seasoning
- 1 romaine heart
- 2 (1½ oz) ranch dressing ^{3,7}
- 10 oz pkg tilapia ⁴
- 3 oz grits
- 2 baguettes ¹
- ¾ oz dill pickles

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ½ cup all-purpose flour ¹
- 2 large eggs ³
- hot sauce (optional)

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Egg (3), Fish (4), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1390kcal, Fat 56g, Carbs 167g, Protein 59g



1. Bake fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with 2 **tablespoons oil**; season with **salt** and **pepper**. Bake on lower oven rack until golden brown and crisp, stirring halfway through, 35–40 minutes. Toss with **half of the Cajun seasoning**.



4. Fry fish

Heat ½-inch **oil** in a medium heavy skillet over medium-high until shimmering (it should sizzle vigorously by adding a pinch of flour). Add **fish** and cook until golden and crisp, 2–3 minutes per side (lower heat if browning too quickly). Transfer to a paper towel-lined plate to drain; season to taste with **salt**.



2. Prep ingredients

Meanwhile, thinly slice ¼ of the **lettuce** (save rest for own use).

In a small bowl, whisk together **ranch dressing** with 1 **teaspoon Cajun seasoning**; set aside. Optionally, whisk in ½ **tablespoon hot sauce** if desired.

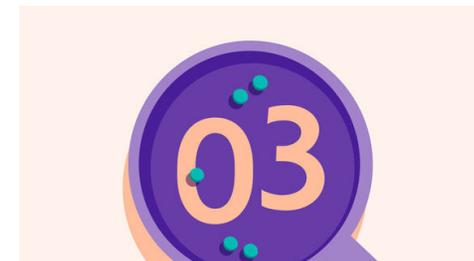
Pat **fish** dry; season with **salt** and **pepper**.



5. Bake bread & serve

Bake **bread** directly on lower oven rack until golden-brown and crisp, about 5 minutes. Split in half and spread cut sides with **Cajun ranch**. Top with **lettuce, pickles, and fish**.

Serve **fried fish po'boy** with **fries** and **hot sauce**, if desired. Enjoy!



3. Bread fish

In a shallow dish, whisk together **grits, remaining Cajun seasoning, and ½ cup flour**.

In a second shallow dish, whisk together 2 **large eggs**.

Dredge **fish** in flour mixture, coating well. Dip into egg mixture, letting excess drip back into dish. Return fish to flour mixture and coat well; gently press to help coating adhere. Transfer to a plate.



6. Rate your plate!

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