

DINNERLY



Crispy Fish Katsu Sandwich with Spicy Togarashi Fries

 40-50min  2 Servings

Filet-o-fish vibes with a Japanese flair! We fry panko-crusted swai to crisp perfection before piling the crunchy filets onto toasted brioche buns. A drizzle of tangy katsu sauce brings major flavor to every bite, while sprinkles of shichimi togarashi give a touch of citrusy heat to crisp oven fries. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ¼ oz shichimi togarashi ³
- 1 romaine heart
- 10 oz pkg swai ⁴
- 2 oz panko ²
- 2 brioche buns ^{1,5,2}
- 1.8 oz katsu sauce ^{6,2}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 2 large eggs ¹
- ½ cup all-purpose flour ²

TOOLS

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

ALLERGENS

Egg (1), Wheat (2), Sesame (3), Fish (4), Milk (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1050kcal, Fat 41g, Carbs 128g, Protein 49g



1. Bake fries

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**; cut into ¾-inch thick wedges.

On a rimmed baking sheet, toss fries with **shichimi togarashi** and **1 tablespoon oil**; season with **salt** and **pepper**. Bake on lower rack until browned and crisp, 30–35 minutes.



4. Cook fish

In a large heavy skillet, heat ¼-inch oil over medium-high until shimmering. Once oil is hot, add **fish** and cook until golden and crisp, 2–3 minutes per side (reduce heat if browning too quickly).

Transfer fish to a paper towel-lined plate to drain; season both sides with **salt** and **pepper** while hot.



2. Prep ingredients

Halve **lettuce** lengthwise; thinly shred half (save rest for own use).

Pat **fish** dry and cut filets in half crosswise; season with **salt** and **pepper**.



5. Finish & serve

Bake **buns**, cut side up, on top oven rack, until lightly golden-brown and toasted, 3–5 minutes (watch closely as ovens vary).

Drizzle **each filet** with **katsu sauce** and sandwich between **buns** with **lettuce**. Serve with **fries** alongside. Enjoy!



3. Dredge fish

Beat **2 large eggs** in a shallow bowl. Place **panko** and ½ cup flour in 2 separate shallow dishes.

Dredge **fish** in flour, then dip into **egg**, letting excess drip back in bowl. Press into **panko** and turn to coat, pressing firmly to adhere.



6. Check us out!

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