DINNERLY

Fried Fish Sandwich with Quick Aioli:

No chopping. No slicing. No knife required!

30-40min 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this fried fish sandwich? Personally, we'd choose B. This dish requires absolutely no prepwork—just bread and fry the tilapia, make the aioli, and toast the buns. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- garlic
- 1 oz pkt mayonnaise [2,3]
- 1 head little gem lettuce
- 10 oz pkg tilapia [4]
- ¼ oz pkt seafood seasoning
- 1 oz pkt panko [1]
- 2 potato buns [1]

WHAT YOU NEED

- kosher salt & ground pepper
- ¼ cup all-purpose flour [1]
- 1 large egg [2]
- neutral oil

TOOLS

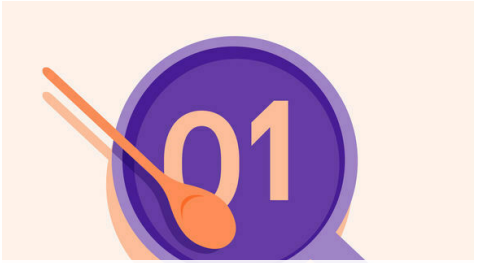
- box grater or microplane
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 580kcal, Fat 25g, Carbs 49g, Protein 43g

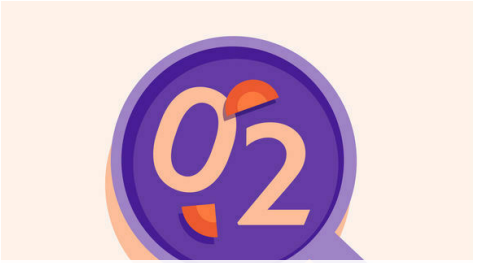


1. Prep ingredients

Finely grate **¼ teaspoon garlic**. In a small bowl, stir to combine **grated garlic** and **mayo**. Season to taste with **salt** and **pepper**.

Pull apart **lettuce leaves**.

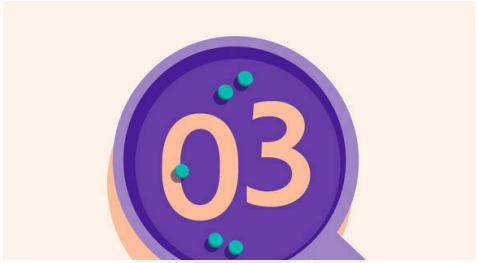
Pat **tilapia** dry. Season all over with **seafood seasoning**.



2. Bread tilapia

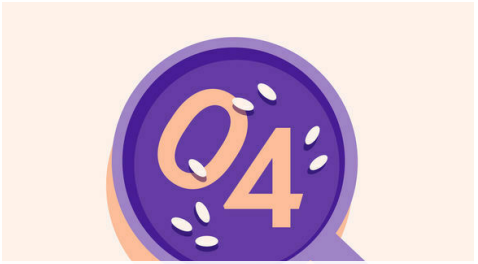
Place **¼ cup flour** on a plate. Add **panko** to a shallow bowl. In a second shallow bowl, beat **1 large egg, ¼ teaspoon salt** , and **several grinds of pepper**.

Dredge **tilapia** in **flour**, coating well, then dip into **egg**, letting excess drip back into bowl. Press into **panko**, turning to coat well and pressing to help adhere.



3. Fry tilapia

Heat **⅛-inch oil** in a large skillet over medium-high. When **oil** is hot (it should sizzle vigorously by adding a pinch of flour), add **tilapia** and cook until golden and crisp all over, 2–3 minutes per side (lower heat if browning too quickly). Transfer to a paper towel-lined plate to drain. Sprinkle with **salt**.



4. Toast buns & serve

Split **buns** and toast in a toaster oven, or place directly on top oven rack and broil until lightly golden-brown, 1–2 minutes.

Spread **garlic aioli** on **buns**, then sandwich **lettuce** and **fried fish** in between. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!