

MARLEY SPOON



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 russet potatoes
- ¼ oz seafood seasoning
- 1 red onion
- ¼ oz fresh dill
- 1 oz cornichons
- 2 oz mayonnaise ^{2,3}
- 1 cucumber
- 2 oz panko ¹
- 10 oz pkg cod fillets ⁴
- 2 brioche buns ^{2,5,1}

What you need

- all-purpose flour ¹
- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- 1 large egg ²

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 (2), Soy (3), Fish (4), Milk (5). 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.



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.



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.



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**.



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**.



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!