

DINNERLY



Fish & Chips: Potato Chip-Crusted Swai with Fries & Homemade Tartar Sauce

 40-50min  2 Servings

What's so special about this fish and chips? For one thing, we use Lay's potato chips to create an irresistably crunchy, salty breading for the swai —that's the other thing! Swai is a mild, flakey white fish that goes with just about everything. Here we pair it with crisp potato wedges, a homemade tartar sauce, and crunchy cornichons. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 (¼ oz) seafood seasoning
- 1 oz cornichon
- 2 (2 oz) mayonnaise ^{2,3}
- ¼ oz fresh dill
- 2 bags Lay's potato chips
- 10 oz pkg swai ⁴

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or vinegar of your choice)
- sugar
- ½ cup all-purpose flour ¹
- 2 large eggs ²

TOOLS

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

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 1210kcal, Fat 82g, Carbs 81g, Protein 41g



1. Bake fries

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

Scrub **potatoes**; cut into ¾-inch thick wedges. Toss on a rimmed baking sheet with **half of the seafood seasoning** and **1 tablespoon oil**; season with **salt** and **pepper**.

Bake on lower oven rack until browned and crisp, 30–35 minutes.



4. Cook fish & serve

In a large heavy skillet, heat ¼-inch **oil** over medium-high until shimmering. Add **fish** and cook until golden and crisp, 2–3 minutes per side (reduce heat if browning too quickly). Transfer to paper towel-lined plate and sprinkle with **more seafood seasoning**, as desired.

Serve **fish and chips** with **tartar sauce** and **reserved cornichons**. Enjoy!



2. Make tartar sauce

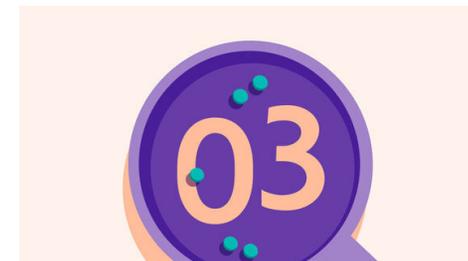
Finely chop **half of the cornichons**; reserve the rest until ready to serve. Pick **dill fronds** from stems and finely chop; discard stems.

In a small bowl, stir together **chopped cornichons**, **dill**, **all of the mayonnaise**, **1 teaspoon vinegar**, and **½ teaspoon sugar**. Season to taste with **salt** and **pepper**.



5. ...

What were you expecting, more steps?



3. Bread fish

Add **all of the potato chips** to a resealable plastic bag; coarsely crush and transfer to a shallow dish. To a second shallow dish, add ½ **cup flour**. Beat **2 large eggs** in a shallow bowl.

Pat **fish** dry; season with **salt** and **pepper**. Coat in flour, then dip into egg, letting excess drip back into bowl. Add to chips and turn to coat, firmly pressing to adhere.



6. ...

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