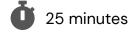




## Crispy Katsu Fish Burgers

### with Potato Chips

Toasted burger buns from Abhi's bakery, with panko crumbed fish fillets, shredded lettuce, pickled carrot and curry mayonnaise, all served with crispy oven-baked potato chips.





2 servings



Fish

# Switch the flavours!

You can make a ranch-style fish burger by switching the curry powder to dried dill. Chop some gherkins or capers and stir through the aioli if you have some.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

34g 24g 100g

#### **FROM YOUR BOX**

MEDIUM POTATOES	3
CARROT	1
WHITE FISH FILLETS	1 packet
PANKO CRUMBS	1 packet (40g)
ТОМАТО	1
BABY COS LETTUCE	1
AIOLI	100g
BURGER BUNS	2-pack

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, sugar (of choice), apple cider vinegar, curry powder

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

We set the oven to 250°C for extra crispy chips. If yours doesn't reach that high, you can set it to 220°C and leave the potatoes in for longer to cook.

No gluten option - hamburger buns are replaced with GF buns. Panko crumbs are replaced with GF cornflakes. Crush the cornflakes in the packet until they resemble a crumb. Prepare the fish as per step 3.



#### 1. ROAST THE POTATO CHIPS

Set oven to 250°C (see notes).

Slice potatoes into rounds. Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 20–25 minutes until golden and crispy.



#### 2. PICKLE THE CARROT

Julienne or ribbon the carrot using a vegetable peeler. Add to a non-metallic bowl with 1 tbsp vinegar, 2 tsp sugar and 2 tsp salt. Toss to combine and set aside.



#### 3. PREPARE THE FISH

Coat fish with 1 tsp curry powder, oil, salt and pepper. Spread panko crumbs on a plate. Press fillets into crumbs to coat on all sides.



#### 4. COOK THE FISH

Heat a frypan over medium-high heat with oil. Add fish and cook for 3-4 minutes each side or until cooked through.



#### **5. PREPARE THE COMPONENTS**

Slice tomato and shred lettuce. Combine aioli with 1-2 tsp curry powder. Set aside.

Cut buns in half. Toast in oven for 2-3 minutes until warmed through.



#### **6. FINISH AND SERVE**

Assemble burgers with curry mayo, crumbed fish, pickled carrot and salad. Serve with potato chips.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au** 



