

Crispy Catfish Sandwiches

with Spicy Lime Aioli & Chopped Salad

In this recipe, we're filling soft rolls with strips of battered, lightly fried catfish. (To achieve the perfect golden-brown crust, be sure to let your cooking oil get sufficiently hot before adding the catfish to the pan!) A creamy aioli made with lime juice, Mexican spices and garlic powder packs plenty of zesty flavor into the classic fish sandwiches, which we're pairing with a refreshing, simple chopped salad.

Blue Apron Wine Pairings

Hungry Hollow Gewürztraminer, 2014
Blue Quail Riesling, 2015



Ingredients

- 2 Catfish Fillets
- 2 Sandwich Rolls
- 1/3 Cup All-Purpose Flour
- 3 Radishes
- 1 Lime
- 1 Romaine Heart

Knick Knacks

- 3 Tablespoons Mayonnaise
- 2 Teaspoons Mexican Spice Blend
(Garlic Powder, Ancho Chile Powder, Sweet Paprika,
Ground Cumin & Mexican Oregano)

Makes: 2 servings | **Calories:** about 700 per serving
Prep Time: 10 minutes | **Cook Time:** 15-25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/840

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Quarter the lime. Slice the rolls in half lengthwise. Cut off and discard the ends of the radishes; thinly slice the radishes into rounds. Cut off and discard the root end of the romaine; roughly chop the leaves. Cut the catfish fillets in half lengthwise.

2



Coat & cook the catfish:

In a large bowl, to make the batter, whisk together the **flour** and **6 tablespoons of water** until smooth; season with salt and pepper. Pat the **halved catfish** dry with paper towels; season with salt and pepper on both sides. In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a drop of batter sizzles immediately when added to the pan, working in batches, thoroughly coat the seasoned catfish in the batter (letting any excess drip off). Add the coated catfish to the pan in a single layer and cook 4 to 6 minutes per side, or until crispy and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

3



Make the aioli:

While the catfish cooks, in a medium bowl, combine the **mayonnaise**, **spice blend** and **the juice of all 4 lime wedges**; season with salt and pepper to taste.

4



Toast the rolls:

While the catfish continues to cook, place the **rolls** on a sheet pan, cut sides up; toast in the oven 3 to 4 minutes, or until slightly crispy and warmed through. Remove from the oven and transfer to a clean, dry work surface.

5



Make the salad:

While the rolls toast, in a large bowl, combine the **radishes**, **romaine** and **1/3 of the aioli**. Toss to coat; season with salt and pepper to taste.

6



Assemble the sandwiches & plate your dish:

Divide **1/4 of the dressed romaine** from the salad between the **toasted roll bottoms**. Top with the **cooked catfish**, **remaining aioli** and roll tops. Divide the sandwiches and **salad** between 2 dishes. Enjoy!