

Fish & Chips

with Radish, Sugar Snap Pea & Romaine Salad

Tonight we're making a beloved British classic: fish and chips. This dish is traditionally a combination of battered, deep-fried fish and french fries (or "chips"). Our lighter take features crispy, pan-fried cod fillets and a side of roasted potato wedges dusted with a robust spice blend of ground bay leaf, ground celery seeds, a dash of cayenne and more. We're also making a creamy aioli for dipping, and serving it all with a refreshing salad featuring spring's best produce.



Blue Apron Wine Pairing

Rogers Vineyards Sauvignon Blanc, 2014

Ingredients

- 4 Cod Fillets
- ½ Cup Rice Flour
- 4 Ounces Sugar Snap Peas
- 2 Radishes
- 2 Lemons
- 1 Pound Russet Potatoes
- 1 Clove Garlic
- 1 Romaine Heart
- 1 Bunch Parsley

Knick Knacks

- ¼ Cup Mayonnaise
- 1 Tablespoon Chesapeake Spice Blend

(Ground Bay Leaf, Ground Celery Seeds, Mustard Powder, Ground Black Pepper, Ground Nutmeg, Cayenne Pepper & Ground Cinnamon)

Makes: 4 servings | **Calories:** about 610 per serving
Prep Time: 15 minutes | **Cook Time:** 30–40 minutes



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Recipe #256

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Cut the potatoes lengthwise into 1-inch-thick wedges. Snap off and discard the stem end of each sugar snap pea; pull off and discard the tough string that runs the length of the pod. Peel and mince the garlic; using the side of your knife, smash until it resembles a paste (or use a zester). Quarter and deseed the lemons. Cut off and discard the root end of the romaine; roughly chop. Cut off and discard the ends of the radishes; thinly slice. Finely chop the parsley leaves and stems.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt, pepper and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; toss to thoroughly coat. Arrange the seasoned potatoes in a single, even layer, skin sides down. Roast 28 to 30 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3



Blanch the sugar snap peas:

Once the potatoes have roasted for about 10 minutes, add the **sugar snap peas** to the pot of boiling water. Cook 1 to 2 minutes, or until bright green and tender. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process.

4



Make the aioli:

While the potatoes continue to roast, in a medium bowl, combine the **mayonnaise**, **garlic paste** and the **juice of 4 lemon wedges**; season with salt and pepper to taste.

5



Coat & cook the cod:

While the potatoes continue to roast, in a large bowl, whisk together the **rice flour** and $\frac{1}{2}$ **cup of water** until smooth; season with salt and pepper. Pat the **cod** dry with paper towels; season both sides with salt and pepper. In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once hot enough that a drop of batter sizzles immediately when added, coat the seasoned cod in the batter (letting any excess drip off); add to the pan. Cook 6 to 8 minutes on the first side, or until golden brown and crispy. Flip and cook 3 to 5 minutes, or until cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

6



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **romaine**, **radishes**, **blanching sugar snap peas** and $\frac{1}{4}$ **of the aioli**. Drizzle with olive oil and toss to coat; season with salt and pepper to taste. Transfer to a serving dish. Transfer the **cooked cod** and **roasted potatoes** to serving dishes. Garnish the cod and potatoes with the **parsley**. Serve with the **remaining aioli** and **remaining lemon wedges** on the side. Enjoy!