

Tempura Fish & Chips

with Ponzu-Sesame Slaw & Yuzu Mayo

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



2 Cod Fillets



½ lb Red Cabbage



1 bunch Chives



1 Tbsp Vegetarian Ponzu Sauce



1 tsp Black & White Sesame Seeds



¼ cup Tempura Mix



6 oz Carrots



2 Tbsps Mayonnaise



1 Tbsp Honey



1 Tbsp Togarashi Seasoning¹



¾ lb Potatoes



1 Tbsp Capers



2 tsps Yuzu Kosho



1 Tbsp Sesame Oil



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¹. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

1 Prepare the ingredients & make the yuzu mayo

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Peel the **carrots** and grate on the large side of a box grater.
- Thinly slice the **chives**.
- Roughly chop the **capers**; place in a bowl. Add the **mayonnaise** and **yuzu kosho**. Stir to combine. Taste, then season with salt and pepper if desired.



2 Roast the potatoes

- Place the **potato wedges** on a sheet pan. Drizzle with **1 tablespoon of olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Make the slaw

- Meanwhile, in a large bowl, combine the **honey** (kneading the packet before opening), **ponzu sauce**, **sesame seeds**, **sesame oil**, and **1 tablespoon of warm water**.
- Add the **sliced cabbage** and **grated carrots**. Season with salt and pepper.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Make the batter & coat the fish

- Pat the **fish** dry with paper towels. Transfer to a cutting board and cut each fillet into 2 equal-sized pieces. Season with salt and pepper on both sides.
- In a large bowl, whisk together the **tempura mix**, **togarashi**, and **¼ cup of cold water**.
- Working in batches, add the **seasoned fish** to the **batter**; gently turn to coat.



5 Cook the fish & serve your dish

- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a drop of batter sizzles immediately when added, add the **coated fish** (letting any excess batter drip off). Cook 2 to 3 minutes per side, or until browned and cooked through.*
- Transfer to a paper towel-lined plate and immediately season with salt.
- Serve the **cooked fish** with the **roasted potatoes**, **slaw**, and **yuzu mayo** on the side. Garnish with the **sliced chives**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for fish.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
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