

Basketcase Fish and Chips

This is our healthy version of that family favourite

- 1kg Snapper Fillets, or other white fish fillets
- 1kg Baby new potatoes - cooked and sliced
- 1 egg - beaten
- 100 g Basketcase Korean Fried Chicken Mix
- Half cup of Basketcase Dressing for Oysters
- 100g Persian Feta
- 2 tbs Capers
- Half a small bunch of Dill
- 2 bunches of asparagus, griddled or lightly steamed for 2 minutes.
- 2 cooked cobs of sweetcorn

Dip the fish fillets into the seasoned beaten egg and then the Korean Coating crumb.

Shallow fry in a little oil for 3 minutes each side or until the fish is cooked and the outside is golden ..

Toss the sliced potatoes, capers and chopped dill in enough Basketcase Oyster Dressing to coat, then crumble in 100g of Persian feta.

Slice off the cooked corn from the cob, keeping the cobs intact as possible.

Serve plated with the potato salad, the cooked asparagus and corn and a wedge of lemon or lime.

