



Zesty Breaded Sea Bass and Chips with Garlic Mayo and Baby Leaf Salad

Classic 35-40 Minutes • 1 of your 5 a day

6



Potatoes



Garlic Clove



Lemon



Breadcrumbs



Sea Bass
Fillets



Mayonnaise



Baby Leaf
Mix

Pantry Items
Oil, Salt, Pepper, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, aluminium foil, fine grater, bowl, kitchen paper, baking paper and kitchen scissors.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Lemon**	1	1	2
Breadcrumbs 13)	25g	35g	50g
Sea Bass Fillets** 4)	2	3	4
Mayonnaise 8) 9)	64g	96g	128g
Baby Leaf Mix**	50g	75g	100g

Pantry	2P	3P	4P
Olive Oil for the Crumb*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	456g	100g
Energy (kJ/kcal)	2335/558	513/123
Fat (g)	25.6	5.6
Sat. Fat (g)	4.0	0.9
Carbohydrate (g)	63.2	13.9
Sugars (g)	5.0	1.1
Protein (g)	23.9	5.2
Salt (g)	1.24	0.27

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

4) Fish **8)** Egg **9)** Mustard **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Cook the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 1cm wide slices, then chop into 1cm wide chips (no need to peel).

Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the middle shelf until golden, 30-35 mins. Turn halfway through.



Mix the Dressing

Squeeze **half the lemon juice** into a large bowl with the **olive oil for the dressing** (see pantry for amount).

Season with **salt, pepper** and a pinch of **sugar** (if you have any), then mix to combine. Set aside.



Get Prepping

While the chips cook, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.

Add the **garlic parcel** to the **chip** tray and roast until soft, 10-12 mins.

Meanwhile, zest and halve the **lemon**.

In a small bowl, combine the **breadcrumbs, lemon zest** and **olive oil for the crumb** (see pantry for amount). Season with **salt** and **pepper**.



Garlic Mayo Time

Once the **garlic** has roasted and cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

Add the **garlic** to a small bowl with the remaining **mayo**. Add a squeeze of **lemon juice**, season with **salt** and **pepper**, then stir to combine.

Cut the remaining **lemon** into wedges.



Bake your Fish

Pat the **sea bass** with kitchen paper to remove any excess moisture. Season with **salt** and **pepper**.

Lay the **fillets**, skin-side down, onto a lined baking tray. Spread a **third** of the **mayo** over the top of the **fish** and top with the **breadcrumb mixture**. Press it down with a spoon.

Bake on the top shelf of your oven until the **crumb** is golden and the **fish** is cooked through, 10-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw fish. It's cooked when opaque in the middle.



Finish and Serve

When everything's ready, add the **baby leaves** to the **dressing** and toss to coat.

Plate up the **fish** with the **chips, salad** and **garlic mayo** alongside.

Serve with the remaining **lemon wedges** for squeezing over.

Enjoy!