



## INGREDIENTS

2 PERSON | 4 PERSON



**12 oz | 24 oz**  
Yukon Gold  
Potatoes\*



**1 | 1**  
Sliced Dill  
Pickle



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**2 tsp | 4 tsp**  
Dijon Mustard



**2 TBSP | 4 TBSP**  
Sour Cream  
Contains: Milk



**5 tsp | 5 tsp**  
White Wine  
Vinegar



**1 tsp | 1 tsp**  
Horseradish  
Powder



**4 TBSP | 8 TBSP**  
Ketchup



**1 TBSP | 1 TBSP**  
Curry Powder



**82 g | 164 g**  
Tempura Mix  
Contains: Eggs,  
Milk, Wheat



**2 TBSP | 4 TBSP**  
Fry Seasoning



**11 oz | 22 oz**  
Tilapia  
Contains: Fish

\*The ingredient you received may be a different color.

HELLO

### CURRIED KETCHUP

This warmly spiced and tangy dipper is a staple with chips (aka fries!) across the United Kingdom and Germany.

## PUB-STYLE FISH & CHIPS

with Tartar Sauce & Curried Ketchup



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 790





## HOT STUFF

In step 4, you'll be shallow-frying your battered tilapia. To test and make sure the oil is hot enough, add a drop of batter on its own.

If it sizzles immediately, that's your green light to start cooking.

If not, wait about 15 seconds, then try again.

## BUST OUT

- Baking sheet
- 2 Small bowls
- Large bowl
- Whisk
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp + more for frying)
- Sugar (½ tsp | 1 tsp)

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\* Tilapia is fully cooked when internal temperature reaches 145°.



## 1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Finely chop **pickle** until you have 2 tsp (4 tsp for 4 servings). (Use the rest of the pickle as you like.)
- Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until golden brown and crispy, 20-25 minutes.



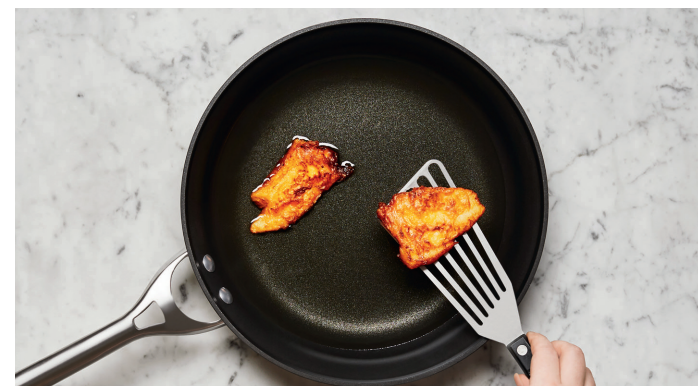
## 3 MIX BATTER & COAT FISH

- In a large bowl, whisk together **tempura mix, half the Fry Seasoning, ⅓ cup cold water (⅔ cup for 4 servings), and ½ tsp salt (1 tsp for 4)** until smooth. **TIP: If needed, add water 1 tsp at a time until mixture reaches a pancake-batter-like consistency.**
- Pat **tilapia\*** dry with paper towels, then quarter into large pieces. Season all over with remaining Fry Seasoning, **salt, and pepper**. Add to bowl with **batter**; gently stir until evenly coated.
- Line a plate with paper towels and set aside.



## 2 MAKE SAUCES

- Meanwhile, in a small bowl, combine **mayonnaise, mustard, sour cream, chopped pickle, 1 tsp vinegar (we sent more), ½ tsp sugar, and ¼ tsp horseradish (we sent more)**. (For 4 servings, use 2 tsp vinegar, 1 tsp sugar, and ½ tsp horseradish.) Season with **salt and pepper**. **TIP: Taste and add more horseradish if you like an extra kick.**
- In a separate small bowl, combine **ketchup and ¼ tsp curry powder (½ tsp for 4)**. (Be sure to measure the curry powder.)



## 4 FRY FISH & SERVE

- Heat a **½-inch layer of oil** in a large, preferably nonstick, pan over medium-high heat. Once oil is shimmering and hot enough that a **drop of batter** sizzles when added to the pan, add **tilapia** and cook, until crust is golden and fish is cooked through, 2-3 minutes per side. (For 4 servings, fry fish in batches and, if necessary, add more oil between batches, waiting for oil to get hot before continuing.) **TIP: The smaller pieces will cook faster.**
- Transfer to the paper-towel-lined plate. Lightly season with **salt**.
- Divide fish and **chips** between plates. Serve with **tartar sauce** and **curried ketchup**.