



DOWN-HOME ROCKFISH SANDWICHES

with Coleslaw, Remoulade & Paprika Potato Wedges



HELLO REMOULADE

A go-to sauce in the Bayou State, this zesty condiment gets its signature pinkish hue from a pinch of paprika.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 970



Yukon Gold Potatoes



Mayonnaise
(Contains: Eggs)



Sour Cream
(Contains: Milk)



White Wine Vinegar



Rockfish
(Contains: Fish)



Panko Breadcrumbs
(Contains: Wheat)



Brioche Buns
(Contains: Eggs, Milk, Wheat)



Scallions



Dijon Mustard



Paprika



Coleslaw Mix



Blackening Spice



Cornstarch



Hot Sauce

START STRONG

In step 4, you'll be shallow-frying your coated rockfish. To test and make sure the oil is hot enough to get started, we ask you to add a pinch of breadcrumbs on their own. An immediate sizzle is your green light to add the fish. If not, wait about 15 seconds, then try again.

BUST OUT

- 2 Small bowls
- Large pan
- Baking sheet
- Kosher salt
- Large bowl
- Black pepper
- Paper towels
- Vegetable oil (1 tsp + more for frying)
- Sugar (1½ tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Scallions **2** | **4**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Dijon Mustard **2 tsp** | **4 tsp**
- Sour Cream **4 TBSP** | **8 TBSP**
- Paprika **1 tsp** | **2 tsp**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Coleslaw Mix **4 oz** | **8 oz**
- Rockfish* **10 oz** | **20 oz**
- Blackening Spice **1 TBSP** | **2 TBSP**
- Panko Breadcrumbs **½ Cup** | **1 Cup**
- Cornstarch **1 TBSP** | **2 TBSP**
- Brioche Buns **2** | **4**
- Hot Sauce  **1 tsp** | **2 tsp**

* Rockfish is fully cooked when internal temperature reaches 145 degrees.



1 PREP & MAKE REMOULADE

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens; finely chop whites until you have 1 TBSP (2 TBSP for 4 servings). In a small bowl, combine **mayonnaise, mustard, chopped scallion whites, half the sour cream, half the paprika, and 1 tsp vinegar** (2 tsp for 4). Season with **salt and pepper**. Set aside.



4 FRY FISH

Heat a ½-inch layer of **oil** in a large, preferably nonstick, pan over medium-high heat. Once oil is hot enough that a pinch of breadcrumbs sizzles when added to the pan, add **rockfish** and cook until crust is golden and fish is cooked through, 2-3 minutes per side. (**TIP:** The smaller pieces will cook faster.) Transfer to a paper-towel-lined plate and season with **salt**. (For 4 servings, fry rockfish in batches.)

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2 ROAST POTATOES & MAKE COLESLAW

Toss **potatoes** on a baking sheet with a drizzle of **oil, remaining paprika, salt, and pepper**. Roast on top rack until golden brown and crispy, 20-25 minutes. Meanwhile, in a large bowl, combine **coleslaw mix, scallion greens, remaining vinegar, and 1½ tsp sugar** (3 tsp for 4). Season with **salt and pepper**; toss to combine. Set aside, tossing occasionally, until ready to serve.



5 TOAST & BUTTER BUNS

While fish cooks, halve and toast **buns**. Place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until melted, 30 seconds. Brush cut sides of toasted buns with butter.



3 COAT FISH

Halve **rockfish fillets** lengthwise (you'll have a larger piece and a smaller piece). Pat dry with paper towels and season all over with **salt and pepper**. In a shallow dish, combine **Blackening Spice, remaining sour cream, and 1 TBSP water** (2 TBSP for 4 servings). On a plate, combine **panko and cornstarch**; season with **salt**. Dip each fillet into **sour cream mixture**, then press into **panko mixture**, coating all over and pressing to adhere.



6 SERVE

Divide **buns** between plates. Fill with **rockfish, coleslaw, and remoulade**. If you want an extra kick, drizzle with **hot sauce**. Serve with **potato wedges** and any remaining remoulade and coleslaw on the side.

FRY-YAY

This remoulade would also taste great with fried shrimp, french fries, or even fried pickles!