

Crispy Fish Sandwiches with Tartare Sauce



Serves 4

Prep 15 mins

Cooking 15 mins

Easy

Ingredients

1/2 cucumber, halved lengthways and seeds scraped out
1/2 small red onion, finely sliced
1/2 tsp caster sugar
2 tsp white wine vinegar
4 tsp tartare sauce
1 tsp mustard
350g- 400g pack breaded chunky cod or haddock fillets
4 slices Monterey jack or Emmenthal
4 soft buns, split & toasted
1 little Gem, leaves separated

1. Chop the cucumber into very thin slices and put in a bowl with the onion, sugar & vinegar. Season & toss. Mix together the tartare sauce & mustard.
2. Cook the fish following packet instructions then cut in half to make 4 squarish pieces. Top with a cheese slice and return to the oven for a minute or so until melted
3. To assemble the sandwiches, spread the bun bottoms with a little spicy tartare, add a couple of lettuce leaves and some of the drained cucumber and onion, then top with a piece of fish, more sauce and the bun tops.