



**CHEFS
SELECTIONS**

GREAT TASTE · RIGHT PRICE

The image shown is for illustration purposes only and may not be an exact representation of the product.

METHOD

- 1. Prepare the crushed peas.** Bring a pan of water to the boil and add 1 tbsp of Chefs' Selections vegetable bouillon. Blanch 1kg of peas for 2 minutes, then drain. Transfer to a blender with 5 ice cubes and a handful of fresh mint, then blend until roughly crushed.
- 2. Prepare the fennel and gherkin slaw.** Finely slice one fennel bulb and slice two gherkins. Combine in a bowl with chopped dill, then drizzle with extra virgin olive oil and lemon juice. Mix well.
- 3. Cook the cod.** Deep fry one battered cod fillet at 180°C for 9–11 minutes, until golden and cooked through.
- 4. Cook the chips.** Deep fry 500g of chips at 175°C for approximately 5 minutes, until crisp and golden.
- 5. Assemble and serve.** Plate the fish and chips alongside the crushed minted peas and fennel and gherkin slaw. Serve immediately.

Note: Products can also be cooked in the oven or air fryer. See packaging for instructions.

FRY-DAY FEELING

INGREDIENTS

Chefs' Selections battered cod fillets 230-290g

Chefs' Selections Premium Collection rustic triple cooked chips 19mm

Chefs' Selections garden peas

Chefs' Selections vegetable bouillon paste

Chefs' Selections extra virgin olive oil

1 fennel bulb

2 gherkins

Fresh mint

Chopped dill

Lemon juice

Ice cubes