



# Potato-Crusted Codwiches

## Ingredients needed for Potato-Crusted Codwiches

- 1 package of Aunt Millie's Hearth Whole Grain Hamburger Buns
- 6 (5 ounce) Cod filets
- 2 eggs, beaten
- 5 ounces of Kettle Cooked potato chips, crushed
- ½ cup mayonnaise
- 2 tablespoons hot sauce, of your choice
- 1 cup cucumber, thinly sliced
- 7 ounces of baby arugula, divided between sandwiches
- 1 cup red cabbage, shredded
- 2 tablespoons olive oil
- 1 lime, halved
- Salt and Pepper, to taste



## Directions | Yield: 6 Servings of Potato-Crusted Codwiches

1. Preheat oven to 400 degrees and line a baking sheet with a wire rack. Spray the wire rack with nonstick cooking spray.
2. Pat cod dry on both sides and season with salt and pepper.
3. Place beaten eggs and the crushed chips into two separate shallow bowls.
4. Dip each filet into the egg, followed by the chips. Using your hands, press to adhere the chips to all sides of the fish. Place prepared filets on the baking sheet and repeat with the remaining filets. Bake for 20 minutes or until golden brown.
5. Meanwhile, mix hot sauce and mayonnaise in a small bowl and season to taste with salt and pepper.
6. In a separate bowl, mix red cabbage with olive oil and a squeeze of lime juice, salt, and pepper to taste.
7. Toast buns in the oven once the cod is finished cooking. Don't leave the oven or they could burn.
8. Spread spicy mayonnaise on the bottom of each bun, and top with the potato-crusted cod, sliced cucumber, red cabbage slaw, and arugula. Serve and enjoy your Potato-Crusted Codwiches!

