# Wonder

# Fish and Chips Dog

Serves 4 / 45 mins

## Ingredients

- 4 Wonder® Non-GMO Project Verified Ballpark Classics Hotdog Buns
- 1/2 cup mayonnaise
- 1 dill pickle- small to medium size, finely chopped (3-4 tbsp.)
- 1 tbsp. fresh lemon, zest and juice, more if desired, and extra for serving
- 1 tbsp. capers, chopped (optional)
- 1.5 tbsp. fresh dill or parsley, washed, dried and chopped, divided
- 1/2 tsp. Dijon mustard
- Salt and fresh cracked black pepper
- 1lb cod fillet cut crosswise into 12 x 1" strips
- 1/3 cup all-purpose flour
- 1 tsp. onion powder
- 1/2 tsp. garlic powder
- 2 eggs
- 1 1/3 cup breadcrumbs, panko, or plain.
- 1/2 cup plain or flavoured potato chips, lightly crushed

## Directions

🕐 Prep Time: **25 minutes** + marinating time | Cook Time: **20 minutes** | Total Time: **45 minutes**

### Tartar Sauce
- In a small bowl, combine mayo, pickle, lemon, capers, 1 Tbsp. herbs, mustard and salt, and pepper to taste. Cover and set aside in the fridge for 30 minutes before use.

### Breading
- In 3 shallow containers (pie plate or 9"x9" baking dish size), fill with 1) flour mixed with, onion and garlic powders, 2) eggs, cracked and beaten, 3) breadcrumbs mixed with 1/2 Tbsp. chopped herbs.

Alternate: Use a frozen fish stick or filet and prepare according to package directions.

### Fish Sticks
1. Preheat oven to 375F.
2. Dry cod pieces well on paper towel. Season with salt and pepper. A few pieces at a time, place fish pieces in flour mixture and toss to coat. shaking off excess four, dip into the beaten egg.
3. Shaking off excess egg, place into breadcrumbs and roll to evenly coat. Repeat process with remaining pieces of fish.
4. Place breaded fish pieces onto a parchment-lined baking pan.
5. Bake for 15-20 minutes, turning over fish pieces halfway through until breading is golden and fish flakes easily with a fork.
6. To assemble, place hot 3 fish sticks lengthwise in each hotdog roll, and spoon over 2-3 tbsp. tartar sauce per roll. Sprinkle potato chips over top.