





Crispy Fried Fish

with Collard Greens and Radish Slaw

 30-40min  2 Servings

Few words stop us in our tracks like “crispy fried fish” (other examples include “chocolate” and “burrata”). Indeed, there’s nothing quite like a crispy crunchy outside and super tender and flaky inside. Raw collard greens make a bright and tangy slaw, tossed in a vinaigrette that cuts well through the rich fish. Cook, relax, and enjoy!

What we send

- shallot
- white wine vinegar
- collard greens
- radishes
- cornstarch
- baking powder
- seltzer

What you need

- coarse salt
- freshly ground black pepper

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

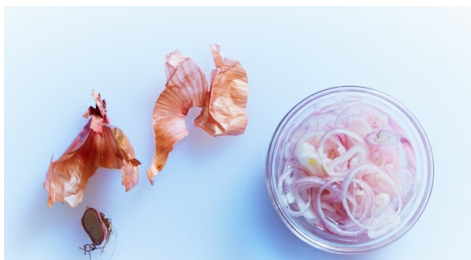
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 605.0kcal, Fat 25.6g, Proteins 39.3g, Carbs 51.0g



1. Pickle shallots

Peel shallot and thinly slice into rings. Place in a small bowl, season with $\frac{1}{4}$ teaspoon salt, and add vinegar. Stir to combine and set aside to pickle.



4. Prepare oil & fish

Heat 1 cup vegetable oil in a heavy medium pot over medium-high. Working with 1 piece at a time, dip fish into flour, turning to coat.



2. Prep ingredients

Remove bottom 2 inches from collard greens and discard. Stack leaves, roll up tightly lengthwise, and thinly slice crosswise, including the stems, and transfer to a large bowl. Thinly slice radishes and add to bowl.



5. Fry fish

Line a plate with paper towels. Add a drop or two of batter to oil to check if it's hot enough; the drops should sizzle up immediately. Shake excess flour off fish and dip in batter, letting excess drip back into bowl. Add fish and cook, turning gently, until golden brown and cooked through, about 3 minutes. Transfer to paper towel-lined plate to drain.



3. Prepare batter

Place $\frac{1}{4}$ cup flour in a medium bowl and season with salt and pepper. In a separate medium bowl, whisk cornstarch, baking powder, remaining $\frac{1}{2}$ cup flour, and $\frac{1}{2}$ teaspoon salt. Add $\frac{1}{2}$ cup seltzer and whisk until evenly combined.



6. Finish salad & serve

Remove shallots from vinegar, leaving vinegar behind. Whisk 2 tablespoons oil into vinegar and season with pepper. Toss collard greens and radishes with vinaigrette. Serve fish topped with pickled shallots with salad alongside. Enjoy!