



Recipes

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Beer Battered Fish and Chip Burrito

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 1 Tbsp. Olive Oil
- 1 tsp. Fresh Dill
- 1/2 tsp. Fresh Garlic , minced
- 1/4 tsp. Kosher Salt
- 1/4 tsp. Black Pepper
- 5 oz. Haddock Filet
- 8 slices Half-Baked Potatoes , cut into 1/4" rounds
- 2 tsp. Mayonnaise
- 16 oz. Beer Batter , prepared
- Sea Salt for garnish
- 2 oz. Malt Vinegar

Directions:

1. Whisk olive oil, dill, garlic, salt and pepper in mixing bowl. Reserve 1 teaspoon for fish and set aside.
2. Place baked potato rounds in fryer until lightly golden brown. Remove from fryer and drain.
3. Toss potatoes in remaining dill and garlic oil.
4. While potatoes are frying, season haddock with 1 teaspoon of dill and garlic oil and season to taste with salt and pepper.
5. Pan fry until haddock is cooked and just opaque throughout.
6. Place garlic herb wrap on work surface. Place potato crisps in center of wrap.
7. Top with fish and bring sides of wrap towards center of ingredients and tightly roll to close, brushing end of wrap with mayonnaise to seal.
8. Place prepared beer batter next to fryer and carefully dip fish and chip wrap in beer batter, holding with tongs or hands seam side down.
9. Slowly place fish and chip burrito in fryer on a slight angle, brushing back and forth and submerge.