

Crunchy Haddock “Fish N Chips” Salad



INGREDIENTS

1	Each	<u>Tavern Battered® Haddock Fillets 8-10 oz.</u>
2	Ounce	Roasted Celebration Potatoes
1.5	Ounces	Baby Arugula
1.5	Ounces	Baby Spinach
1	Ounce	Stilton Cheese
4	Each	Yellow And Red Grape Tomatoes
1	Ounce	Red Onion, Shaved
1	Ounce	Yellow Bell Pepper
2	Ounces	Malt Vinaigrette Dressing

FEATURED PRODUCTS:

MENU PARTS: Chefs Favorites, Soup & Salad

This delicious salad featuring Mrs. Friday's® Tavern Battered® Haddock Fillets over a bed of baby arugula and spinach drizzled with a malt vinaigrette is a great way to enjoy classic pub fare with a healthier twist.

DIRECTIONS

1. Deep fry haddock at 350°F for 7 1/2 - 8 1/2 minutes or until golden brown. Minimum internal temperature to 165°F.
2. Toss all ingredients together in a mixing bowl and top with crispy haddock.