

Tavern Battered® Cod Po Boy



INGREDIENTS

8	Each	<u>Tavern Battered® Cod Fillets</u> <u>2-3 oz.</u>
4	Each	French Bread, Sliced 6-Inch
1	Cup	Cabbage, Angel Hair Sliced
1/4	Cup	Jalapeño, Julienned
1/4	Cup	Red Bell Pepper, Julienned
1/4	Cup	Carrot, Match Stick
1/4	Cup	Vegetable Oil
1	Tablespoon	Rice Vinegar
	n	
1	Tablespoon	Sugar
	n	
1/4	Teaspoon	Salt

FEATURED PRODUCTS:

MENU PARTS: Entrees, Sandwiches

DIRECTIONS

1. Prepare fish according to instructions. Fry 350°F until 165°F internal temperature.
2. Prepare the slaw by placing all the ingredients in a bowl and mixing thoroughly.
3. Place two Mrs. Friday's® Tavern Battered® Cod Fillets on the sliced French bread. Top with 1/4 cup of the freshly made slaw per sandwich. Serve immediately.