

Recipe 8



MEGA FISH FINGER BUTTY

Everyone loves a kids' tea, and this is comfort food at its best. A really tasty and easy dinner for kids to make, or adults!

Serves: 4

Done in: 20 minutes

Ingredients

For the fish finger butties:

- 12 fish fingers
- 8 slices of bread
- Spread
- 2 large tomatoes

For the sweet cucumber ribbons:

- ½ cucumber
- 1 tbsp malt vinegar
- A pinch of sugar

For the coleslaw:

- ¼ iceberg lettuce
- 1 carrot
- 2 tbsp light mayonnaise



@fulltimemeals
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Method

1

Whack the grill on high, or put the oven on at 200C.

2

Start off by making the cucumber ribbons. Use a vegetable peeler to peel long wide strips (like ribbons) along the length of the cucumber. Pop them in a bowl and drizzle with the vinegar and a pinch of sugar. Mix to combine and set aside.

3

Place the fish fingers on a baking tray and cook for 20 minutes, turning them halfway through cooking.

4

Next, make the coleslaw. Thinly cut the lettuce and peel and grate the carrot, then put it all into a bowl. Add the mayonnaise and mix together to combine.

5

When the fish fingers are cooked, add the spread onto the bread slices. Slice up the tomato and lay this onto 4 slices of the bread. Dollop a spoonful of coleslaw on top, then place 3 fish fingers on each. Next, take a spoonful of the cucumber ribbons and drain off the liquid, before topping onto each sandwich. Finally, place the remaining 4 slices of buttered bread onto each sandwich and gently squash it down. Cut the sandwiches in half and tuck in!