**Oven-Fried Fish**

RECIPE

**Sandwich**

**INGREDIENTS**

* 20 Swai fillets, 3-5 oz. each
* 5 large eggs
* 1/3 cup milk
* 6 cups dry seasoned breadcrumbs
* Salt and pepper
* Non-stick spray
* Leaf lettuce
* 20 slices American cheese
* 20 soft sandwich rolls

**For Tartar Sauce**

* 1 cup mayonnaise
* 2 tablespoons sweet pickle relish (well drained)
* 1 teaspoon paprika
* 4 teaspoons lemon juice
* 3 tablespoons sweet onion, very finely chopped

**DIRECTIONS**

1. Preheat oven to 425°F. Line a sheet pan with parchment and spray with nonstick spray.
2. Prepare tartar sauce by combining the mayonnaise, relish, paprika, lemon juice and onion in a small mixing bowl. Refrigerate until ready to use.
3. Whisk egg and milk together in a shallow dish. In a shallow dish, combine breadcrumbs, 2 tablespoons of salt and 1 teaspoon of black pepper.
4. Dip both sides of fish in egg mixture. Press fillets gently into breadcrumbs to coat well. Arrange fish fillets on the prepared baking sheet and drizzle evenly with a little vegetable oil.
5. Bake until fish flakes easily and the coating is crisp and golden, 10 to 12 minutes. Top each piece of fish with a slice of cheese and return them to the oven until the cheese melts, 2 to 3 minutes.
6. To serve, place some lettuce on the bottom half of each roll and top with a piece of fish and a spoonful of tartar sauce.

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| **Prep Time:** 20 minutes | **Cook Time: 1**5 minutes | **Total Time:** 35 minutes | **Yield:** 20 servings |