

# Sheet Pan Fish and Chips

Yield: 5 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/best-ling-cod-recipe-japanese-barbecue>

## Ingredients:

- 6 tablespoons olive oil or more if needed
- 2 1/2 pounds yukon gold potatoes 3 large or 6 medium, unpeeled
- 1 teaspoon salt
- 1 cup panko or other unseasoned dry white breadcrumbs
- 1/2 teaspoon ground black pepper
- 2 pounds white fish fillets firm-fleshed, skins removed, such as haddock, halibut, pollock, flounder, whiting, redfish, cod, or other...
- 1 tablespoon fresh parsley chopped
- 1 lemon cut into wedges, to serve
- tartar sauce to serve
- 38891 potato New England Cioppino 31.00 28.00 2.00 0.00 0.00 1.00 0.00 , Fish,Fish and Seafood,Seafood Dinner New England
- 24 3/4 fish 21.00 2.00 0.75 1.00 0.00 0.00 , Fish and Seafood,Seafood Dinner Sheet Pan Dinner Lenten
- 1689 lingcod
- 24 fish
- 4357 stew
- 24 fish
- 1968 cod with Tomato and Orange 24.00 21.00 2.00 0.00 1.00 0.00 0.00 Fish,Fish and Seafood,Seafood Dinner Lenten
- 1857 apple cider
- 24 fish