

Fish Finger Sandwich with Preserved Lemon and Dill Mayo

Yield: 2 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/fried-fish-fingers-recipe-indian-style>

Ingredients:

- 1 tablespoon olive oil
- 8 fish fingers
- 5 7/16 tablespoons mayonnaise
- dill A handful of finely chopped
- 1/2 preserved lemon deseeded and finely chopped
- 1 cornichon small, finely chopped, plus extra to serve
- 1 chilli pickled, finely chopped
- Franks Hot Sauce to serve
- salad Crunchy, to serve
- 4 slices thick cut bread

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 45 milligrams
4. Fat: 35 grams
5. Fiber: 2 grams
6. Protein: 14 grams
7. SaturatedFat: 6 grams
8. Sodium: 1120 milligrams
9. Sugar: 6 grams
10. TransFat: 1 grams

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