

# Fish n' Chips

Recipe By *Brynie Greisman*



Cooking and Prep:  25  
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Serves:  5

Contains:   

Preference: Dairy

Classic crispy fish fingers with french fries bring the ultimate street food home.

Difficulty: Easy

Occasion: Nine Days

Source: Family Table by  
Mishpacha Magazine

## Ingredients (8)

### Main ingredients

- 1 cup chopped scallions
- 2 tablespoons oil or butter
- 4 tablespoons flour
- 1 and 1/2 cups milk or **Gefen Unsweetened Soy Milk**
- 2 cans **Gefen Tuna**, drained
- 1–1 and 1/2 cups crushed potato chips

seasoned salt and pepper to taste

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## Sommelier Suggests

[Elvi Cava Brut](#)

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## Start Cooking

### Make the Fish N' Chips

1. Sauté scallions in oil for a few minutes. While still on flame, stir in flour until blended. Gradually stir in milk and bring to a boil over medium heat. Cook for one to two minutes or until thick. Remove from heat. Stir in tuna, seasoning and half the potato chips. Mix well.
2. Pour into small narrow loaf pan or small round pan. Sprinkle with remaining chips.
3. Bake at 350 degrees Fahrenheit/180 degrees Celsius for approximately 20 minutes. Serve hot with potato chips and a fresh salad on the side.

#### Note:

If your custom is not to eat fish and milk, be sure to use the oil and soy milk alternative. Both ways come out equally delicious.

#### Tip:

You can make this in mini muffin tins as well (see photo). Your kids will love these individual servings and will not hesitate to eat a few, especially if you use Terra chips (sweet potato chips, beet chips, etc.), which also add color and flavor. I actually had to stop one of my kids from finishing them all off after the photo shoot!