

Less than 45 minutes

Serves 6

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Ingredients:

- 1 box (500g) Sea Harvest Crisp & Chunky Classic (6 portions)
- 1 bag (750g) McCain Crispy Oven Steakhouse Cut Potato Chips BBQ Flavour
- 3 rings of tinned pineapple
- ½ cup (125ml) sweet chilli sauce
- 2 Tbsp (30ml) tinned pineapple juice
- ¼ cup (60ml) tomato sauce
- ¼ cup (60ml) mayonnaise
- 12 mini pita pockets, warmed
- 2 cups (500ml) iceberg lettuce, thinly shredded
- 1 large carrot, peeled into ribbons

Method

1. Preheat oven to 220°C.
2. Place frozen Crisp & Chunky fillets onto a baking tray.
3. Spread Crispy Oven Steakhouse Cut Potato Chips evenly in a single layer on a separate baking tray.
4. Bake both for 25 minutes. At halfway mark, turn trays to ensure even cooking. (Alternatively, cook in an air fryer for the recommended time.)
5. To make salsa, fry pineapple rings in a non-stick pan for a few minutes until well caramelised.
6. Remove from pan and chop into small cubes.
7. Mix chopped pineapple and juice into the sweet chilli sauce and mix to combine.
8. Combine tomato sauce and mayonnaise together in a small bowl to make a pink sauce.
9. Slice the Crisp & Chunky fillets in half widthways.
10. Slice warmed pitas open and add pink sauce then some carrot and lettuce.

11. Top with a piece of fish then drizzle with salsa.
12. Serve pita pockets with crispy oven chips.

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*This article is sponsored by McCain and Sea Harvest, who are on a mission to create convenient and nutritious mealtime solutions while bringing fun into the kitchen and onto kids' plates. For more information visit <https://friendsinyourfreezer.co.za/>*