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
- ½ 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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