

Less than 1 hour

Serves 4

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Ingredients:

- 8 Sea Harvest Fish Fingers
- 1 bag (415g) McCain Smiles

Sushi:

- 8 slices brown bread, crusts cut off
- 8 tsp (40ml) mayonnaise
- 8 slices pre-sliced cheddar cheese
- 1 small cucumber, peeled into ribbons
- 1 large carrot, peeled and finely grated

Dipping sauce:

- ¼ cup (60ml) mayonnaise
- 2 Tbsp (30ml) chutney

Method

1. Preheat oven to 200°C.
2. Place frozen fish fingers and Smiles onto a baking tray.
3. Bake for 15-20 minutes and cook until golden and crunchy. (Alternatively, cook in an air fryer for the recommended time.) Cool completely.
4. Roll each slice of bread with a rolling pin to flatten by half.
5. Dollop about a teaspoon of mayonnaise on each slice of bread and spread evenly to all corners.
6. Place a slice of cheese right on the edge of the side of the bread closest to you - this will ensure that there is a margin of bread left on the other side that will stick the sushi roll together.

7. Place a cucumber ribbon on the edge of the cheese that is closest to you, followed by a fish finger.
8. Top with grated carrot.
9. Roll the bread roll away from you to form a neat log shape.
10. Press down on the seam to seal the roll.
11. Trim off the ends, then slice into 4-5 bite-size pieces of sushi.
12. Repeat the rolling process until you have completed and sliced all of the rolls.
13. Combine dipping sauce ingredients.
14. Serve fish finger sushi rolls with Smiles and dipping sauce on the side.

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