

Fi-LA of Fish Sandwich

Recipe #R0843/R0843CO

Trays of 25

Pro Tip: Spray pan liner with pan spray to prevent patties from sticking.

Gather Ingredients:

Stock # 2013 Fish Patty Breaded

Stock # 2064 Cheese American Slice

Tartar Sauce V2 (R7099)

Equipment Needed:

Sheet pans, pan liners,
Disposable gloves,
metal spatula

Stock # 2lb Food Tray

Stock # Foil Wrap

After You Assemble:

Place in warmer after you assemble.

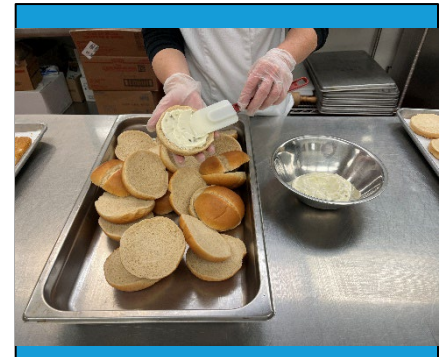
1. Make Tartar sauce, which can be prepared on the day of service or 1-2 days in advance.



2. Pan 25 fish patties per tray in a 5x5 pattern. Label the tray with the date, cover it, and return the fish patties to the freezer at 0°F or lower.



3. On the day of service cook patties per recipe directions: while patties are cooking, spread tartar sauce inside bun tops.



4. Place one slice of cheese on each cooked fish patty and place in a warmer for 3 minutes to melt the cheese.



5. Remove fish with melted cheese from the warmer and place tops on sandwiches.



6. Wrap in foil or serve immediately in 2 lbs trays.

