When I&J fish fingers meet caesar salad

The warm weather is well on its way, the sun is shining, and this leaves us craving one thing and one thing only… guess what it is? A fresh, homemade, fish-finger Caesar salad! We know this may come as a bit of a surprise to you, but trust us: you won't regret it. Yes, say goodbye to serving fish fingers with chips, and embrace the greeny side of life. On top of that, we brought to the table an all-time classic that never failed to hit the spot: I&J fish fingers, definitely the best fish fingers around!

If you didn't know about these, you had probably been missing out on something for quite some time. The I&J fish fingers are one of those comfort foods that remind us of our childhood. Getting home from school, and having these fish fingers was an absolute delight! But, who's to say you can't nibble on these delicious bars too? After all, snack time anytime is for everyone and anyone. And that's why we've brought to you the ideal bowl combo!

So, if you love salads and fish fingers as much as we do, this simple salad could be the answer. Quick to prepare for a light dinner or lunch, the Caesar salad with I&J fish fingers is the perfect dish to serve al fresco with friends and family. It's most likely to become a holiday tradition at your house, too!



Ingredients

- [ ] 4 x I&J Fish Finger portions
- [ ] 1 heads of baby gem lettuce
- [ ] 2 eggs, hard-boiled (optional)
- [ ] 50 g grated Cheddar or Parmesan cheese
- [ ] 100 ml Caesar dressing or (Mix greek yoghurt with garlic and lime juice)
- [ ] Salt and pepper for seasoning

Directions

1. Preheat the oven to 220 °C. Bake the frozen I&J Fish Fingers portions for approximately 17 minutes until crisp and cooked through. Remove from the oven and cut into chunky pieces. Cut the eggs in half.
2. Wash the lettuce and place into a bowl, top with the crispy Light & Crispy Hake chunks, egg, and cheese.
3. Season with salt and pepper and serve with Caesar dressing on the side.