Fish and Chips

you will need:

- 500 grams white fish
- 1/2 cup plain flour
- 1 egg
- 1/2 cup bread crumbs
- 1/2 lemon
- 2 handfuls frozen chips
tools:

- oven
- knife
- chopping board
- 2 x oven tray
- 3 x bowls
- baking paper
- plates
1. Preheat oven to 210 C.

2. Slice the fish into 10 fingers.

3. Place flour in a bowl.
4
- Crack egg into 2nd bowl.
- Whisk egg lightly.

5
- Grate lemon into 3rd bowl.
- Put bread crumbs in same bowl.
- Mix together.

6
- Cover 1 piece of fish in flour.
- Dip fish into egg bowl.
- Dip fish into bread crumbs.
- Lay on oven tray with baking paper.
- Repeat for all pieces of fish.

7
- Put baking paper on second tray.
- Put frozen chips on tray.
Bake for 15 to 20 minutes.

Serve on plate and enjoy!