

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

steps

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.**

8



Bake for 15 to 20 minutes.

9



Serve on plate and enjoy!