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**Botanic Cottage Community Cook Club 24th July 2020**

**Fish finger wrap**



Ingredients (per person)

* Fish fingers- 4 per person
* Small wheat wraps- 2 per person
* Salad leaves
* ½ a cucumber
* 1 lemon

For the remoulade

* 1 tsp dill
* 2 large/4 small gherkins
* Heaped tbsp capers
* 2-3 tbsp mayonnaise

Method

1. Cook the fish fingers according to the instructions on the packet, it’s usually around 15 minutes in the oven.

2. On a chopping board roughly chop the gherkins, capers and dill together.

3. Transfer to a bowl and add the mayonnaise and a squeeze of lemon.

4. Taste and add salt and pepper if needed, or more lemon. You can also add a little of the vinegar from the caper jar for more of a kick.

5. Wash and chop the lettuce and cucumber. I cut my cucumber into ribbons using a peeler which looks fun, but sliced is equally good.

6. Chop the lemon into wedges.

7. Heat the wraps (for 8 wraps I give them 1 minute in the microwave or a few minutes in the oven).

8. To assemble - fill each wrap with a spoonful of the remoulade, 2 fish fingers, some crunchy salad and a squeeze of lemon. Roll up the wrap and enjoy. Napkins recommended!