

## Grilled Crispy Cod Sandwich

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NOTE: This sandwich can be made quickly using frozen fish sticks and/or pre-made cole slaw, but is best made using my Crispy Cod Fingers recipe and my Smoky Slaw recipe.

Crispy Cod Fingers recipe here: <https://www.bakinginatornado.com/2020/03/pardon-me.html>

Smoky Slaw recipe here:

<https://www.bakinginatornado.com/2020/04/out-like-lamb-lambs-poetry.html>

### Ingredients (per sandwich):

- 1 TBSP butter
- 2 slices bread
- 1 slice American cheese
- 1 slice smoked Provolone cheese
- 1 TBSP Thousand Island dressing
- 1 piece lettuce
- 3 - 4 hot Crispy Cod Fingers, you can substitute cooked fish sticks
- 1/4 cup Smoky Slaw, you can substitute any Cole Slaw

### Directions:

- \*Make a grilled cheese: place the cheese slices between the bread slices. In a hot skillet over medium heat, melt the butter. Place the sandwich in the pan and cook until the bottom has browned, flip over and cook on the other side.
- \*Carefully open the sandwich. Spread the Thousand Island dressing on one side, then place the lettuce on the dressing.
- \*Top with the Crispy Cod Fingers, then the Smoky Slaw and finally the top of the sandwich. Cut in half and serve.