Air Fryer Fish & Chips w/ Mushy Peas

Ingredients:

- 2 large egg whites
- 4 cups crushed salt and vinegar potato chips, crushed
- 1 ½ pounds cod fillets, cut into 3-inch pieces
- 1 TBSP olive oil
- 16 oz. canned sweet peas, or frozen sweet peas, thawed
- 1 tsp. grated lemon zest plus 2 TBSP juice
- Salt and pepper (omit salt if using canned peas)

Directions:

1. Heat air fryer to 400°F.
2. In shallow bowl, beat egg whites and 1 tablespoon water.
3. Place chips in second shallow bowl. Dip fish in egg whites, letting excess drip off, then in crushed chips, pressing gently to help adhere.
4. Spray air fryer basket with olive oil, arrange fish in basket, and air-fry until fish is golden brown and opaque throughout, 10 minutes.
5. Meanwhile, time to cook the peas
    a. Microwave: In bowl, microwave peas on medium 2 minutes. Toss with lemon zest and juice, 1 tablespoon oil, and ½ teaspoon each salt and pepper, then mash.
    b. Air Fryer: Preheat top section of your air fryer if you have it to 350°F. Cook on the air fry setting for 7 minutes then add the lemon juice oil and salt and pepper. Continue to cook 3-5 minutes or until the peas are warmed through. Add the zest and mash.