

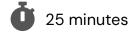




## Classic Crumbed Fish Burgers

## with Aioli

Crispy and golden panko-crusted fish fillets served in a warm bun with fresh salad fillings and creamy aioli.





2 servings



# Add a side!

Serve these burgers with potato wedges or roast Dutch carrots if you want a larger serve!

63g

#### **FROM YOUR BOX**

BABY COS LETTUCE	1
томато	1
LEBANESE CUCUMBER	1
WHITE FISH FILLETS	1 packet
PANKO CRUMBS	1 packet
HAMBURGER BUNS	2-pack
AIOLI	100g

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, ground paprika, lemon pepper

#### **KEY UTENSILS**

large frypan, frypan or griddle pan

#### **NOTES**

If you don't have lemon pepper, you can omit it, or use lemon juice or zest instead.

You can cut the fish fillets into smaller pieces if preferred.

No gluten option - hamburger buns are replaced with GF burger buns. Panko crumbs are replaced with lupin crumbs. No need to add any spices as the lupin crumb is flavoured already.





#### 1. PREPARE THE FILLINGS

Separate and rinse **lettuce leaves.** Slice **tomato** and **cucumber**.



#### 2. PREPARE THE FISH

Coat fish fillets with 1/2 tsp paprika, 1/2 tsp lemon pepper, oil, salt and pepper (see notes). Press into panko crumbs to coat on both sides.



#### 3. COOK THE FISH

Heat a frypan over medium-high heat with oil. Cook fish for 3-4 minutes each side until golden and cooked through.



## 4. WARM THE BUNS (OPTIONAL)

Heat a second frypan or griddle pan over medium-high heat. Cut **hamburger buns** in half and toast for 1 minute each side.



## 5. FINISH AND SERVE

Assemble **burgers** with even amounts of **fillings**, **aioli** and **crumbed fish** (see notes).

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **O481 072 599** or send an email to **hello@dinnertwist.com.au** 



