

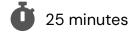




Classic Crumbed Fish Burgers

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!

FROM YOUR BOX

WHITE FISH FILLETS	1 packet
PANKO CRUMBS	50g
BABY COS LETTUCE	1
ТОМАТО	1
LEBANESE CUCUMBER	1
HAMBURGER BUNS	2-pack
AIOLI	100g

FROM YOUR PANTRY

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

KEY UTENSILS

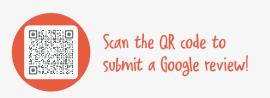
large frypan, frypan or griddle pan

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.





1. PREPARE THE FISH

Coat fish with 1/2 tsp paprika, 1/2 tsp lemon pepper, oil, salt and pepper (see notes). Press into panko crumbs until coated on all sides.



2. 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.



3. PREPARE THE FILLINGS

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



4. WARM THE BUNS (OPTIONAL)

Heat a second frypan or griddle pan over medium-high heat. Cut **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 0481 072 599 or send an email to hello@dinnertwist.com.au



