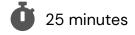




# Classic Crumbed Fish Burgers

# with Tartare Sauce

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







# Add a side!

You can serve these burgers with potato wedges or roast Dutch carrots if you feel like a larger serve!

TOTAL FAT CARBOHYDRATES 48g

#### FROM YOUR BOX

WHITE FISH FILLETS	1 packet
PANKO CRUMBS	1 packet (50g)
COLESLAW *	1 bag
TARTARE SAUCE	100g
ТОМАТО	1
LEBANESE CUCUMBER	1
HAMBURGER BUNS	2-pack

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

large frypan, frypan or griddle pan

#### **NOTES**

\* Due to availability, coleslaw replaces baby cos lettuce.

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. 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

Toss coleslaw with tartare sauce until combined (see notes). 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 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** 



