Crispy Fish Sliders

SERVING
4 people

COOK TIME
25 min



Ingredients

400g firm white fish
¼ cup all-purpose flour
¼ tsp salt
¼ tsp black pepper
1 egg
1 cup panko crumbs
¼ cup vegetable oil
12 brioche sliders
200g Simply Salads Shredded Iceberg lettuce

HERB MAYONNAISE
1/3 cup mayonnaise
2 tbsp mixed herbs (e.g. chives, parsley, dill)
½ tsp salt
1 tsp Dijon mustard

Method

Place flour in a shallow bowl and season with salt and pepper. Whisk egg lightly in a second bowl. Add panko crumbs to a third bowl.

Cut fish into pieces suitable for sliders – approximately five centimetres. Dust lightly in the flour, before dredging in egg mixture and letting any excess drip away. Put into breadcrumbs and coat both sides. Repeat with remaining fish.

Heat oil in a fry pan over medium heat. Cook fish in batches for 2-3 minutes on each side until breadcrumbs are golden brown and fish is cooked through. Place on a paper towel and repeat with remaining pieces of fish.

To make herb mayo, whisk all ingredients together.

To assemble sliders, cut brioche buns in half. Spread with a heaped teaspoon of mayonnaise, top with a small mound of shredded lettuce, a crumbed fish fillet and the top half of the bun. Use a bamboo skewer to keep slider intact if necessary. Repeat with remaining ingredients and serve.