



# PANKO-CRUSTED SNAPPER WITH ROSEMARY POTATOES, CABBAGE SLAW, AND TARTAR SAUCE

FAST. EASY. FRESH.

**1.** Preheat your oven to 450°F. Remove the stem from the **rosemary** and chop it finely. Cut the **potatoes** in quarters (or eighths if larger), toss in a bowl with 2 Tbsp. **olive oil**, **rosemary**, and 1 tsp. **sea salt**. Spread onto a parchment lined baking sheet and roast in the oven for 15-18 minutes. Remove from the oven and set aside.

**2.** Meanwhile, make your slaw. In a small bowl add your **coleslaw mix**. Core and slice the **apples** and add it to the bowl. Next, make your dressing: Whisk the **Dressing Mix** (**honey**, **Dijon mustard**, 2 Tbsp. **mayonnaise**, **apple cider vinegar**), and season with **salt** and **pepper** to taste. Toss to mix with the slaw, then set aside (preferably in the fridge).

**3.** Next, add the panko crust to your fish. Set up three dishes. On a plate, combine the **flour** with 2 tsp. **sea salt**; in a bowl, whisk together the **eggs** and the remaining **lemon juice**; and on a plate, pour the **panko**.

**4.** Dip your **snapper** first into the **flour**, then the **egg**, and finally the **panko**. Repeat with just the egg then panko. Do this with each fillet.

**5.** In a pan, heat 4 Tbsp. **olive oil**. Add the breaded snapper and cook until golden brown on medium heat (2-3 minutes) before flipping them over and repeating the same on the other side. When cooked, remove the fish from the pan and dab on a paper towel to remove any excess oil before serving.

**6.** To serve, scoop the rosemary potatoes onto plates, dish out the coleslaw, add the panko-crusted snapper, and serve alongside a ramekin of the **tartar sauce**. Enjoy!

## Ingredients (4 Person Serving – 984 Calories Per Serving)

Olive Oil	6 Tbsp.	Mayonnaise	2 Tbsp.
Nugget Potatoes	800 g	Apple Cider Vinegar	2 Tbsp.
Fresh Rosemary	Few Sprigs	Snapper Fillets	550 g
Sea Salt	4 tsp.	Tartar Sauce	1 Cup
Apples	2	All-Purpose Flour	4 Tbsp.
Coleslaw Mix	300 g	Large Eggs	3
Honey	4 tsp.	Lemon Juice	1 Tbsp.
Dijon Mustard	2 tsp.	Panko	2 Cups



# 40 Minute Cook Time!