

Easy Crispy Fish Burger Recipe

Deliciously crispy and satisfying! Try our Easy Crispy Fried Fish Burger made with I&J fillet for a mouthwatering meal that's sure to please.



Ingredients

- ☐ I&J Light and Crispy Crumbed Hake Fillet
- ☐ Salt
- ☐ Pepper
- ☐ Cheese slice
- ☐ Burger buns
- ☐ Oil for frying
- ☐ Veggies of your choice

For the sauce:

- ☐ 1 tbsp Mayonnaise
- ☐ 1 tbsp Mustard
- ☐ 1 tbsp Lemon juice
- ☐ 1 tbsp Paprika
- ☐ 1 tbsp Olive oil
- ☐ Salt
- ☐ Pepper



Directions

- 1 Heat the oil for frying.
- 2 Fry the hake fillet until golden brown.
- 3 Prepare the sauce by mixing all the ingredients together.
- 4 Toast the burger buns.
- 5 Place the sauce on the buns, then layer with the cooked fillet.
- 6 Top it with a slice of cheese on top.
- 7 Add in some veggies of your choice.

Serve hot with a side of fries for a scrumptious meal!

