



fish sandwich
with honey lime aioli



Ingredients

For the aioli;

3 cloves of garlic, minced

3 tablespoons of honey

½ lime, juiced

½ teaspoon of lime zest

¼ teaspoon of chili

1 tablespoon of chopped chives

3 heaped tablespoons of Mayo

Pinch of salt and pepper to taste

For the fish:

300g of snapper fillet

¾ cup of bread crumbs

2 eggs

½ teaspoon of cumin

½ teaspoon of paprika

1 teaspoon of coriander powder

1 teaspoon of garlic powder

Salt and Pepper to taste

Other:

4 buns

Handful of basil leaves

Thinly sliced purple cabbage

Method

Start with the aioli: Place all of the ingredients into a bowl and mix. Once combined, set aside.

For the fish: Begin by seasoning the crumbs. Add the spices along with the salt and pepper and mix. Once combined, pour onto a plate. Crack and whisk the eggs onto another plate. Slice the snapper into sizable pieces then dip into the egg, toss in the crumbs and proceed to fry until golden brown. Slice your buns, toast them and place basil leaves first. Add the honey lime aioli, place the fried fish, slather more aioli, add your purple cabbage then place the top bun.



SERVE WITH: your favorite drink

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/fish-sandwich-with-honey-lime-aioli/>

Youtube Video : https://youtu.be/l_VFXedQe-A