



Halibut and “Chips”

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 6 people
Ready in: 30 minutes

Fresh Seafood



6 6-oz Halibut Fillets

Ingredients

½ cup "Kewpie" Japanese Mayo
1 tbsp Dijon Mustard
¼ tsp garlic powder
1¼ tsp Lemon juice
1 - 3½-oz bag potato chips
1 cup honey panko crumbs

Instructions

1. Preheat oven to 350 degrees F.
2. Combine mayo, mustard, garlic powder and lemon juice in a shallow bowl. Mix well. Coarsely crush the potato chips by squashing them in a bag. Add the panko and shake well. Spread out onto a plate. Dip the halibut fillets into the mayo mix, coating them well. Dip all sides into the potato chips mix, patting gently to help the coating adhere. Place a single layer on a baking sheet and

bake for 15-20 minutes, until the halibut is cooked through and the crust is golden brown.