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Recipe: Pecan-Pine Nut Crust

Servings: 12

Serv. Size: 1 half cup

Prep. Time: 0:15

Portion	Ingredient
*****	*****
3 Cup	Pine Nuts, toasted
3 Cup	Pecans, toasted
2 Tablespoon	Chili Powder
	Salt/Pepper

PREPARATION STEPS-

1. Rough chop the pecan in a food processor. Add the pine nuts and pulsate. Create a crumb but do not over process.
2. Add seasonings.

Fish Preparation Suggestion:

Coat your fish fillet (Walleye, Whitefish, etc.) with the crumb mixture and place on an oiled sheet pan. Spray with olive oil. Place fish in a preheated 450° convection oven. Bake approx. 8-12 minutes.

Tip: Only allow the fish to come in contact with the amount of crust you plan to use. The left over can be frozen and re-used another time.