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Recipe: Sundried Tomato Bread Crust

Servings: 12

Serv. Size: 1 half cup

Prep. Time: 0:15

Portion	Ingredient
*****	*****
4 Cup	Panko Japanese Bread Crumbs
2 Cup	Sundried tomato, chopped
2 Tablespoon	Old Bay Seasoning
	Olive Oil

PREPARATION STEPS-

1. Rough chop the sundried tomatoes. If using tomatoes packed in olive oil, pat dry with a paper towel.
2. Place in a food processor and pulse. Add panko crumbs and pulse again. Do not over-process. Add Old Bay Seasoning.

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.