

Crunchy Fish Burger with Rainbow Slaw  
RECIPE

## Crunchy Fish Burger with Rainbow Slaw



TIME	15 MINS
INGREDIENTS	5 items
MAKES	2 servings

Looking for a great dine in or take away meal option? A favourite with tartare sauce - try this crunchy fish burger on a brioche bun with baby cos lettuce and a vibrant rainbow slaw.

### INGREDIENTS

- 2 white fish fillets, crumbed and ready to bake
- 2 brioche buns
- Few leaves of baby cos lettuce, washed and ready to use
- Handful of rainbow kale slaw
- 2 MasterFoods® Squeeze-On Tartare Sauce portions

## Cooking Instructions:

1. Pre-heat oven to 180°C.
2. Cook fish fillets for 12-15 minutes until golden brown and cooked through.
3. Lightly toast the brioche buns.
4. To assemble build cos lettuce leaves on the base, add the cooked fish, top with slaw and add a squeeze of tartare sauce. Serve with dill pickles on the side.

## Tips:

1. Serve with spiced potato wedges.
2. Add a slice of cheese or some sweet gherkins for some extra tang.
3. Also delicious with MasterFoods's Sweet Thai Chilli Sauce.

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### Source URL:

<https://www.masterfoodspromotional.com.au/recipes/crunchy-fish-burger-with-rainbow-slaw>