

MasterFoodsTM

PROFESSIONAL

Crunchy Fish Burger with Rainbow Slaw
RECIPE

Crunchy Fish Burger with Rainbow Slaw



<?xml version="1.0"?>

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.
SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

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™ Professional Squeeze-On Tartare Sauce portions

PRODUCTS USED



MasterFoods Portion Control Squeeze-On Gluten Free Tartare Sauce 100 x 11g

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Pre-heat oven to 180°C.
2. 2
Cook fish fillets for 12-15 minutes until golden brown and cooked through.
3. 3
Lightly toast the brioche buns.
4. 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. 1
Serve with spiced potato wedges.
2. 2
Add a slice of cheese or some sweet gherkins for some extra tang.
3. 3
Also delicious with MasterFoods™ Professional Sweet Thai Chilli Sauce.

More Menu Ideas



[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



[New York Inspired Tagliatelle Pasta](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

Source URL:

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