

Crispy Lemon Herb Fish Fry

Enjoy a crispy and flavorful fish fry with a zesty lemon herb twist.


20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 fillet of white fish (such as cod or halibut)
- 1/2 cup breadcrumbs
- 1 tablespoon chopped fresh herbs (parsley, dill, or cilantro)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- Zest of 1 lemon
- Salt and pepper to taste
- 1 egg, beaten
- 2 tablespoons vegetable oil

Steps

- 1 In a shallow dish, combine breadcrumbs, chopped herbs, garlic powder, paprika, lemon zest, salt, and pepper.
- 2 Dip the fish fillet into the beaten egg, then coat evenly with the breadcrumb mixture.
- 3 Heat vegetable oil in a pan over medium heat.
- 4 Fry the fish fillet for 3-4 minutes on each side, or until golden brown and cooked through.
- 5 Serve hot with a wedge of lemon and your favorite side dishes.