

Grilled Blackened Barramundi Sandwich

Ingredients

4 each Barramundi Fillets
4 tbsp butter
1 baguette
Coleslaw or tartar sauce
2 tbsp sweet paprika
4 tsp kosher salt
2 tsp garlic powder
2 tsp onion powder

1/8 tsp cayenne pepper
1/2 tsp each red pepper flakes & cumin
1/2 tsp each black & white pepper
1 tsp each dried oregano and thyme



Directions

Heat grill or grill pan. Place spices in a bowl and mix well. Divide the baguette into 4 sections and then split in half. Melt butter in a frying pan and turn off heat. Place fillet in pan just long enough to coat with butter. Remove fillets and set aside.

Liberally sprinkle the spice mixture on all sides of fish to coat. Grill 3-4 minutes per side until fish flakes easily. Line baguette with coleslaw or tartar sauce and top with fish. Enjoy!

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

