

Blackened Grouper Sandwich with Cabbage Slaw

Ingredients

1 lb grouper fillets	Salt and pepper to taste
1 tbsp blackened seasoning of your choice	SANDWICH:
1 tsp sriracha dry seasoning (optional)	4 soft rolls
SLAW:	4 slices swiss cheese (optional)
2 cups thin sliced purple cabbage	
2 tbsp apple cider vinegar	
1 tbsp honey	

Directions

Slice cabbage and place in medium bowl. Whisk together the vinegar and honey and pour over the cabbage. Season with salt and pepper and set aside.

Sprinkle fillets with sriracha and blackening seasoning.

Preheat grill to 350. Grill fillets 4 minutes per side or until charred and crispy. Cut fish into 4 pieces.

To assemble sandwiches, slice rolls. Place cheese on the bun and a generous scoop slaw. Then top with grouper and serve.

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