

## DILL-CRUSTED FISH FILETS

- 1/2 cup plain dry breadcrumbs
- 2 Tbsp flour
- 1 Tbsp **TSG Lemony Fresh Dill Blend**  
salt & pepper
- 1 large egg
- 2-3 Tbsp butter
- 1-1/2 lbs orange roughy, red snapper, salmon or other fish filets  
fresh lemon juice

1. In a shallow bowl, combine breadcrumbs, flour, TSG Outrageously Dill, and a generous amount of salt & pepper; stir well.
2. Beat egg and pour into a shallow bowl.
3. Melt butter in a large 12-inch skillet over medium heat.
4. One at a time, dip filets in egg (allowing excess to drain off) then into breadcrumbs, coating both sides; place in hot pan.
5. Cook 3-6 minutes per side, depending on thickness of filets. Serve fish drizzled with lemon juice.

**Makes 4-6 servings**