

CRISPY GRILLED FISH 'N' MAYO



Serves 4



Prep Time 5 minutes



Cook Time 10 minutes



INGREDIENTS

- 4 white fish fillets, skinned (approx 150g each)
- ½ cup HEINZ [SERIOUSLY] GOOD™ Original Mayonnaise
- ½ cup Wattie's Bit on the Side Vege Deluxe Pickle
- 1 Tbsp finely chopped fresh parsley
- ½ cup fresh breadcrumbs

METHOD

1. Place the fish on a baking paper or foil lined oven tray. Spread each fillet with HEINZ [SERIOUSLY] GOOD™ Original Mayonnaise.
2. Spoon Wattie's Bit on the Side Vege Deluxe Pickle evenly on top of the mayonnaise and then sprinkle parsley over the fillets.

- ½ cup grated cheese

3. Combine breadcrumbs and cheese together and scatter over the mayonnaise mixture.
4. Fan grill at 180°C (or grill at 200°C) towards the upper middle section of the oven until the fish is tender and the coating is crisp and golden.
5. Serve with a salad or seasonal vegetables.