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Potato-Crusted Fish Dinner

Prep Cook Time: 25 minutes

SERVES 4

Ingredients:

- ½ cup Barber's Dairy Buttermilk
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 ¼ lb tilapia fillets
- 1 (12 oz.) package frozen sweet corn
- 1 (2oz.) package potato flakes
- 2 tablespoons herb garlic butter, divided

Steps

1. Combine Barber's Dairy Buttermilk, salt and pepper; add fish, turning to coat and let stand 3-4 minutes. Prepare corn following microwave package instructions.
2. Preheat large sauté pan on medium-high 3-4 minutes. Place potato flakes on plate; coat both sides of fish with potato flakes, pressing with fingertips to coat heavily. Place 2 tablespoons herb garlic butter in pan and then add fish; cook 4 minutes (Do not turn fish).
3. Place 1 tablespoon butter in center of pan. Turn fish, using spatula, and distribute butter under fish. Cook 3 more minutes or until golden and fish flakes easily. Drain corn and serve.

Source Publix Aprons. For more great recipes visit www.publix.com/aprons.