



## Crusted Tripletail

Serves 2

### Ingredients

- 1 cup Chopped Tomatoes
- 1 cup Sliced Leeks
- ½ cups Chopped Green Bell Pepper
- 1 Tablespoon Garlic, Minced
- ⅛ teaspoons Salt
- ⅛ teaspoons Pepper
- 2 whole Fillets (8 oz each) Of Fish, Such As Tripletail, Snapper, Or Flounder
- ½ cups Panko Bread Crumbs
- ½ cups Grated Parmesan Cheese
- ½ cups Plain Potato Chips, Crushed
- ½ teaspoons Cayenne
- ½ teaspoons Paprika
- 2 Tablespoons Butter, Melted
- 1 Tablespoon Green Onions, Chopped For Garnish
- Lemon Wedges, To Serve

### Directions

- Combine the tomato, leek, green bell pepper and garlic in a small bowl and spread evenly around bottom of a cast iron skillet. Salt and pepper fillets and place on top of vegetables.
- In a small bowl, combine bread crumbs, Parmesan cheese, potato chips, cayenne, and paprika. Stir in melted butter. Spread crumb mix evenly on top of fillets.
- Place pan, uncovered, on hot grill grate and close grill. Allow fillets to cook approximately 20 minutes or until they flake easily or register 140°F in the center. Transfer cooked fish on to platter, surround with cooked vegetables, sprinkle scallions on top and serve with lemon wedges.
- Note: This dish can be cooked in the oven at 375°F on a sheet pan using the same instructions.