

## LEMON PEPPER SWAI

Yield: Makes 2 servings

### INGREDIENTS

1 tbsp. butter  
2 frozen Swai fillets, defrosted  
1/4 cup all-purpose flour  
4 tbsp. lemon pepper seasoning  
1 tsp. lemon juice (optional)

### PREPARATION:

Wash fish fillets and pat dry with a paper towel. It is important that most of the water is patted out. Melt 1 tbsp. butter in a large skillet (preferably nonstick!) over medium-high heat.

In the meantime, brush flour over both sides of the fish on a plate. Season one side of each filet with lemon pepper and quickly flip them lemon pepper side down onto the skillet. Work quickly to ensure the butter does not burn, but stays hot enough. Season the top of the filets with lemon pepper and sprinkle lemon juice over them.

Fry each side about 4 minutes on high heat. Fish will be opaque when done, and easily flaked with the spatula. The sides should both look golden and crispy.

