

FOREST FRESH ALASKA

Air Fried Halibut



PREP TIME
10 minutes

COOK TIME
30 minutes

READY IN
40 minutes



SERVINGS
6-8

OCEAN FOREST
INGREDIENTS
Halibut

Ingredients

2 pounds halibut

2 ½ cups coconut milk

2 eggs

2 cups flour

½ tsp salt

½ tsp pepper

2 tps honey garlic sriracha seasoning (we like Spiceology)

Steps

- On a large cutting board, cut the halibut into 4" long strips, ½" thick and 1 ½" wide. Place in large bowl.
- Cover halibut with coconut milk. Allow to soak while you prepare the other ingredients.
- In shallow pan or dish whisk eggs.
- In another shallow pan or dish, place flour, salt, pepper and sriracha seasonings. Mix with a fork.
- Pulse corn chips in a food processor or blender. Place in another shallow dish or pan.
- To prepare the fish for air frying, take one piece at a time from the coconut milk, dipping first in the egg mixture, then dredging with flour mixture and finally tossed in the pulsed corn chips.
- Layer in air fryer and cook at 350 degrees for 30 minutes or until fish flakes with a fork.
- Serve with lemon wedges and tartar sauce.

FOREST FRESH ALASKA

2 cups corn chips

1 lemon, cut into wedges

Notes

This recipe produces a light crispy fish. If you do not have an air fryer you can deep fry the fish. Add enough vegetable oil to frying pan or skillet with at least ½” left at the top of the pan (so it won’t overflow when the fish is added). Heat on medium high for about five minutes or until it reaches 350 degrees. Gently lower fish into oil and fry on each side about 3-4 minutes or until fish flakes with a fork.

Another sriracha seasoning option we love is Trader Joe's Sriracha Seasoning.