



Fried fish

Ingredients

- 4 white fish fillets
- 1 cup of Maseca® Antojitos corn masa flour
- 1 teaspoon of garlic powder
- 1 teaspoon of onion powder
- 1 teaspoon of paprika
- ½ teaspoon of salt
- ½ teaspoon of black pepper
- 1 large egg, beaten
- ½ cup milk
- Oil for frying

Preparation

1. Using paper towels, remove excess moisture from fish fillets.
2. In a bowl, combine Maseca® Antojitos, garlic powder, onion powder, paprika, salt, and pepper. Mix well.
3. In another bowl, whisk the egg and milk together until it is well combined.
4. Dip each fish fillet into the egg and milk mixture, making sure it's well coated, then transfer it to the Maseca® mixture. Press gently to ensure it adheres evenly.
5. Heat vegetable oil in a large skillet over medium-high heat and fry the fish for 3-4 minutes on each side or until golden brown and crispy.
6. Transfer the fried fish to a plate lined with paper towels to drain excess oil.
7. Serve with white rice and roasted vegetables.

4 servings