

Crisp Bourbon Bacon Crusted Tilapia

Servings: 12

INGREDIENTS

- 1 lb Patuxent Farms® bourbon molasses bacon
- 1 lb panko breadcrumbs
- 4 T dijon mustard
- 3/8 c fresh thyme
- 5 lb tilapia
- 1/2 lb lemons

PREPARATION

Remove tilapia from individual packages arrange onto parchment paper lined sheet pan.

Mix together dijon mustard and water to form a coating consistency.

Season the top of fish with salt and pepper then, brush top of fish with mustard coating.

Finely chop the bacon, then mix together with the thyme, lemon zest and breadcrumbs.

Sprinkle a quarter of the breadcrumb mixture over each fillet until evenly coated.

Roast the fish in oven at 375°F for 8-10 mins until it is cooked through, flakes easily and the topping is golden.

