

Recipe idea

Redfish with sauerkraut and chorizo

Main course - 4 persons

Preparation: 15 minutes | Cooking time: 15 minutes



Ingredients

- 4 redfish filets
- 500 grams of sauerkraut
- 150 grams of chorizo
- Fresh parsley
- 100 ml cream
- Baked potatoes

Preparation

Heat the sauerkraut.

Cut the chorizo in pieces and cook in some oil. Add some chili pepper and chopped parsley at the end of the cooking time.

Add the cream to the sauerkraut.

Cook the redfish filets in some oil. Spoon some sauerkraut and fish on a plate and finish with chorizo and parsley.

Serve with the baked potatoes.



Redfish fillets (skin-on)
Product code = FRF 140(SO)

140-200 g/pc

Bag 800g, 12 units per carton