

Coconut Fish Fillets with Sweet Chili Sauce

Makes 4 servings

On Lok, April 2025

“Nuts for Coconuts!”

1 cup panko (Japanese breadcrumbs)
½ cup unsweetened dried coconut shreds
8 ounces fish fillets
1 egg, lightly beaten
2 tablespoons cooking oil

Sweet Chili Sauce:

2 tablespoons ground chili paste (Sambal Olek)
2 tablespoons orange juice
2 tablespoons rice vinegar
2 teaspoons minced garlic
1 teaspoon lime zest
1 tablespoon sugar or to taste
½ teaspoon garlic salt

1. Mix panko breadcrumbs with coconut shreds in a shallow bowl. In another bowl, combine sweet chili sauce ingredients; set aside.
2. Pat dry fish fillets with paper towels. Dip each fillet in beaten egg to coat both sides, then dip fillets in breadcrumb mixture, pressing with hands to make the crumbs stick.
3. Heat a sauté pan over high heat until hot. Add 1 tablespoon oil and gently place fish fillets in pan. Pan fry over medium-high heat until golden brown, about 2 -3 minutes per side. Serve with sweet chili sauce.

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