

## Za'atar Spiced Flathead Fillets

### Ingredients

600g small flathead tails (skinless & boneless)

3 Tbsp. Wildings Middle Eastern Za'atar

1/2 cup Cornflour

3tbsp butter

### Method

Combine cornflour and Za'atar in a clean plastic bag. Place ½ the fish in the bag and dust with the spice mix. Remove onto a plate and dust the remaining fish. Heat a non-stick fry pan until water sizzles when dropped in the pan. Add butter to the pan and allow to melt quickly. Add the flathead tails quickly and turn after about 2 minutes. Cook other side for another 2 minutes until golden. Remove from heat and serve immediately.

### Serving Suggestion

Serve with crispy potato wedges, fresh lemon & green salad.

This recipe contains no preservatives, additives or M.S.G and is high in flavour and is very easy to prepare.