



Bread Crumps Fish

Ingredients

- 1 cup dry bread crumbs
- ¼ cup vegetable oil
- 4 flounder fillets (*or any white fish of your choice*)
- 1 egg, beaten
- 1 lemon, sliced (for garnish)

Instructions

- **Preheat Air Fryer:**
Preheat your air fryer to **350°F (180°C)**.
- **Prepare the Coating:**
In a shallow bowl, mix the bread crumbs and vegetable oil together until the mixture is loose and crumbly.
- **Coat the Fish:**
Dip each fish fillet into the beaten egg, letting any excess drip off.
Then coat the fillets thoroughly in the bread crumb mixture, pressing gently to ensure an even layer.
- **Air Fry:**
Place the breaded fillets in a single layer in the air fryer basket.
Cook for **12 minutes**, or until the fish is golden brown and flakes easily with a fork.
- **Serve:**
Garnish with fresh lemon slices and serve immediately.