

## BEER BATTERED POLLOCK SANDWICH & AUTUMN BROCCOLI COLESLAW

- 24 Highliner Beer Battered Pollock, 3 oz portions
- 12 Hamburger Buns
- 1 Large Head of Lettuce, core removed and chopped
- 6 Vine-ripened or beefsteak tomatoes, sliced into rounds
- 1 Large red onion, peeled and sliced paper thin
- 1 1/2 cups Tartar sauce, preferred brand
- 24 oz Broccoli stems, shredded OR pre-cut broccoli slaw mix
- 12 oz carrots, peeled and shredded
- 1 cup Sunflower seeds, toasted
- 1 cup Dried Cranberries
- 1 1/2 cups Olive oil
- 3/4 cup White wine vinegar
- 1/2 cup Sugar

1. Prepare fish per package instructions.
2. Place on a lightly toasted bun. Top with 2 Tbsp tartar sauce, 2 slices of tomato, thinly sliced red onions and approximately 1/2 cup chopped iceberg lettuce.
3. Add vinegar and sugar to a bowl large enough to hold all salad ingredients. Slowly drizzle in reserved oil while whisking constantly to create a simple vinaigrette. Add remaining ingredients to bowl and toss well to coat all ingredients with vinaigrette.
4. Serve each sandwich sliced in half and accompanied by approximately 4 ounces of autumn broccoli coleslaw.

### ADDITIONAL INFORMATION

**Ingredients**

[1 1/2 cups Olive oil](#), [1 1/2 cups Tartar sauce, preferred brand](#), [1 cup Dried Cranberries](#), [1 cup Sunflower seeds, toasted](#), [1 Large Head of Lettuce, core removed and chopped](#), [1 Large red onion, peeled and sliced paper thin](#), [1/2 cup Sugar](#), [12 Hamburger Buns](#), [12 oz carrots, peeled and shredded](#), [24 Highliner Beer Battered Pollock, 3 oz portions](#), [24 oz Broccoli stems, shredded OR pre-cut broccoli slaw mix](#), [3/4 cup White wine vinegar](#), [6 Vine ripened or beefsteak tomatoes, sliced into rounds](#)

**Course**

[Entrees](#), [Lunch](#)

**Cuisine**

[American](#)

**Category**

[Sandwiches](#), [Seafood](#)

**Serving Size**

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