



## Citrus Peppercorn Alaska Pollock with Hollandaise and Risotto

*Approx. Servings/Yield:* Serves 6 each

*Prep/Cook Time:* 30 minutes

### *Ingredients:*

6 ea.	HIGH LINER/FPI branded Citrus Peppercorn Alaska Pollock #1089336
1-24 oz. pouch	MINOR'S RTU Hollandaise Sauce #60607-4 thawed
1-48 oz. pouch	STOUFFER'S Parmesan Risotto #55586100 thawed
8 oz.	SIMPLOT Classic Asparagus, IQF, Cuts & Tips #160373
8 oz.	HIGH LINER/FPI branded Atlantic Crab Salad Meat

### *Directions:*

- Bake the Alaskan pollock in a conventional oven 400 F for 18-22 minutes. Rotate pan in oven halfway through cooking. Hold warm for service.
- Heat the thawed Hollandaise and hold for service.
- Heat the thawed risotto and add the blanched asparagus cuts & tips. Hold for service.
- To plate, put 8 oz. of risotto mix on plate. Top with a pollock fillet.
- Place about 1 oz. of crab meat on top of pollock and spoon 2 oz. of Hollandaise over the crab and fish.
- Serve while hot.