

Honey Butter Biscuit Flounder Sandwich



INGREDIENTS

2	Each	<u>Honey Butter Biscuit Flounder</u>
		Slaw:
1/8	Cup	Apple Cider Vinegar
1	Tablespoon	Orange Juice, Fresh
		n
1/8	Cup	Olive Oil
1	Each	Fennel Bulb, Cored, Shaved
1	Each	Apple, Granny Smith, Shaved
1	Cup	Cabbage, Green, Julienned
1	Tablespoon	Honey Mustard
		n
	To Taste	Honey Mustard
	To Taste	Pepper
1	Each	Sweet Hawaiian Bun

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#), [Fish](#)

This one ranks high on the scrumptious scale. A delicious, nutritious slaw adds a fun, crunchy element to our Honey Butter Biscuit Flounder. Serving it on a sweet Hawaiian bun will bring them back tomorrow for more.

DIRECTIONS

1. Make the slaw by combining all ingredients together and let sit in the refrigerator for 1 hour.
2. Prepare the Honey Butter Biscuit Flounder according to package instructions to an internal temperature of 165°F.
3. Slice and toast the bun, add two pieces of Flounder and a pile of slaw. Serve immediately.