



**SIMMONS
FARM RAISED
CATFISH**

Catfish Biscuits



INGREDIENTS

2 Simmons 5-7 oz. Fillets
1 1/2 tablespoons Cajun seasoning
1 tablespoons butter
1 tablespoon olive oil
1/2 red onion, finely diced
1/2 cup celery, thinly sliced
1/2 red bell pepper, finely diced
1/2 green bell pepper, finely diced
4 large button mushrooms, sliced
1 large garlic clove, minced
1 1/2 cups heavy cream
1 teaspoon hot sauce
Salt and pepper to taste
8 biscuits, cooked as directed

Prep Time: 15 m

Cook Time: 20 m

Ready in: 35 m

Servings: 4

1. Sprinkle catfish with Cajun seasoning.

2. Place large skillet over medium high heat. Add butter and olive oil. When butter is melted and hot, add catfish. Cook 4 minutes, turn and cook another 4 minutes. Remove from skillet and set aside.

3. Add onion, celery, bell peppers and mushrooms

to skillet; cook 4 minutes. Add garlic; cook 2 more minutes. Add heavy cream, stirring to combine. Cook 4 minutes or until cream mixture has reduced by half. Season with hot sauce, salt and pepper.

4. Split biscuits and place on serving plate. Cut fillets in half; place one half on each split biscuit and spoon sauce over each.