



### Laiki Rice Crackers Red Rice and Black Rice

Rice Crackers Red Rice and Black Rice Laiki is a unique rice cracker with a satisfying crunch and only three ingredients: rice, oil, salt. Nothing else!



### Ingredients

Serves 3

- ◆ 1 Tbs. of Gochujang Hot Pepper Paste (Korean)
- ◆ 1 Tbs. all natural ketchup
- ◆ 1.5 lbs. fillet of flounder
- ◆ Olive oil
- ◆ .74 oz. bag of Laiki black rice crackers, crushed
- ◆ .74 oz. bag of Laiki red rice crackers, crushed

### Instructions

1. Preheat oven to 425 degrees. Wash and pat dry your fish.
2. Whisk together the hot pepper paste and the ketchup, or use 2 Tbs. Dijon mustard. Slick a rimmed baking sheet with oil.
3. Combine the crackers or keep separate, your choice. I coated 1/2 of the fish with each flavor.
4. Brush the 1/2 of the ketchup/hot pepper paste (or Dijon mustard) over one side of the fish. Coat with the cracker crumbs. Place fish, coated side down on the oiled baking sheet. Complete the top side with the ketchup paste and crumbs.
5. Bake in the oven for 15 – 20 minutes, until fish is white and cooked through.

Serve with LOVE and enjoy!!

### Notes

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