
Horseradish-Garlic Panko Topping

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1/4 cup butter

2 cloves garlic, minced

1 cup panko breadcrumbs

1 teaspoon (one lemon) lemon zest

2 tablespoons prepared horseradish

2 tablespoons fresh flat-leaf parsley, chopped

In a large skillet over medium heat, melt the butter. Add the garlic and panko. Cook for 3 to 4 minutes, stirring constantly, until the breadcrumbs are toasted.

Remove the pan from the heat. Stir in the lemon zest, horseradish and parsley. Mix well.

Condiments, Sauces

Per Serving (excluding unknown items): 436 Calories; 46g Fat (92.6% calories from fat); 2g Protein; 7g Carbohydrate; 2g Dietary Fiber; 124mg Cholesterol; 568mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 9 Fat; 0 Other Carbohydrates.