

Roasted Striped Bass

Ingredients

4 Striped Bass fillets
1/2 cup fresh breadcrumbs
1/2 cup minced fresh parsley
2 tbsp minced fresh chives
1 tbsp minced fresh thyme
2 tbsp minced fresh basil
Salt & pepper
2 tbsp olive oil

Directions

Preheat oven to 350. In a small bowl, stir together the bread crumbs, herbs, salt and pepper. Place fish on waxed paper. Rub both sides of fish with olive oil. Sprinkle bread crumb-herb mixture evenly and pat to adhere.

Place fish on a cake rack in roasting pan. Roast 10-15 minutes. To crisp the top, turn oven to broil and broil for 2 minutes. Serve immediately.

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