

Spanish Style Flounder

Ingredients

2 lbs Flounder Fillets	1/4 cup Onion, chopped
2 medium Tomatoes, sliced	2 tbsp Lemon Juice
1/2 Cucumber, sliced	1/4 cup Green Pepper, chopped
1 clove Garlic, minced	1/2 tsp Marjoram
2 tbsp Parsley	2 tbsp Butter
1 tbsp White Wine	Salt & Pepper

Directions

Place fish in a greased baking dish. Place tomato and cucumber slices on top of fish.

In a pan, cook onion, green pepper, and garlic in butter until onion is tender. You do not want to brown the onion. Remove from heat.

Add parsley, wine, lemon juice, and marjoram to pan. Spoon mixture over fish. Sprinkle with salt and pepper.

Bake fish in a preheated, 375 degree oven for 20-30 minutes, depending on thickness of fish. Fish is done when flakes easily with a fork.

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