

Baked Snapper Fillet with Garlic

Ingredients

1 lb Snapper Fillet	1-2 tsp fresh parsley, minced
4 tbsp butter	1 tsp chives, optional
1 medium clove garlic	3-4 tsp bread crumbs, plain or seasoned
3-4 drops Worcestershire sauce	2 tbsp parmesan cheese
1/2 tsp Cajun seasoning	
1/8 tsp fresh black pepper	

Directions

Spray baking dish with nonstick cooking spray. Place fish in dish.

In skillet, melt butter with garlic, Worcestershire, Cajun seasoning, pepper, parsley and chives. Cook on low 2 minutes, just to blend flavors.

Brush both sides with herb butter mixture. Toss bread crumbs with remaining butter mixture. Sprinkle over fish.

Bake at 400° for 12 minutes or until fish flakes easily with fork.

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