JENNI MARIE'S TEST KITCHEN

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New England Baked Haddock

Serves 2 People

Equipment Needed:

- **8x8 Baking Dish**
- **Small Microwave or Oven Safe Bowl (for melting butter)**
- **Cutting Board & Sharp Chef's Knife**
- **Measuring Cups & Spoons**
- **Small Mixing Bowl**
- **Kitchen Scale**
- **Paper Towels**

Directions:

1). Gather all ingredients and equipment. Preheat oven to 375*F. Place 1 T. Melted butter in 8x8 baking dish and spread it evening in the bottom. Set aside. Combine salt, pepper, and Old Bay seasoning in a small dish and give it a good stir. Pat fish filets with paper towel to get some of the moisture out, and place in the buttered baking dish. Sprinkle fish filets with the seasoning mixture.

- ***10-12oz. Haddock Filets***

(or flaky white fish of choice - cod, tilapia, orange roughy, etc.)

- ***4 T. (56g.) Melted Butter, divided***
- ***1/2 t. Kosher Salt***
- ***1/8 t. Black Pepper***
- ***1/8 t. Old Bay Seasoning***

2). Combine breadcrumbs and remaining 3 T. melted butter in a small mixing bowl. Toss until all breadcrumbs are lightly coated in butter. Sprinkle bread crumb mixture on top of fish filets and use your hands to press down a bit. Bake for 10-15 minutes, or until fish is fully cooked and flaky. Garnish with fresh parsley, serve with lemon wedges and tartar sauce, or more melted butter for dipping. This dish is simple, but oh so delicious. Enjoy!

- ***1/4 C. (35g.) Plain Breadcrumbs (sub w/ GF breadcrumbs if desired)***
- ***1/4 C. (25g.) Panko Breadcrumbs (sub w/ GF panko if desired)***
- ***1 T. Fresh Chopped Parsley (optional)***
- ***Lemon Wedges & Tartar Sauce for Serving (optional)***