

## **Perfect Ten Baked Fish Fillets**

Simple, fast, and delicious describes this baked fish recipe. Bake for two sets of 10 minutes each and you have the perfect ten dinner!

**Prep:** 10 mins

**Cook:** 25 mins

**Total:** 35 mins

**Servings:** 4

**Yield:** 4 servings

### **Ingredients**

2 tablespoons butter

½ sleeve buttery round crackers (such as Ritz), crushed

2 tablespoons butter

1 pound thick-cut fish

½ lemon, juiced

¼ cup dry white wine

1 tablespoon chopped fresh parsley

1 tablespoon chopped fresh green onion

1 lemon, cut into wedges

### **Directions**

#### **Step 1**

Preheat oven to 200 degrees C

#### **Step 2**

Place 2 tablespoons butter in a microwave-safe bowl; melt in the microwave on high, about 30 seconds. Stir buttery round crackers into melted butter.

#### **Step 3**

Place remaining 2 tablespoons butter in a 7x11 inch baking dish. Melt in the preheated oven, 1 to 3 minutes. Remove dish from oven.

#### **Step 4**

Coat both side of fish in melted butter in the baking dish

#### **Step 5**

Bake fillets in the preheated oven for 10 minutes. Remove from oven; top with lemon juice, wine, and cracker mixture. Place back in oven and bake until fish is opaque and flakes easily with a fork, about 10 more minutes.

### **Step 6**

Garnish baked fillets with parsley and green onion. Serve with lemon wedges.