**Baked Fish Florentine**

RECIPE



**INGREDIENTS**

* 24 fish fillets, 4 oz each
* 6 pound chopped frozen spinach, thawed
* Salt and pepper
* 6 cans (10 ¾ oz) condensed cream of mushroom soup
* 6 cup soft bread crumbs
* 1 ½ sticks or 12 tablespoons melted butter
* Optional Ingredients

mushrooms, onion, parsley, garlic, parmesan cheese, milk, heavy cream

**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray 2” pan with non-stick spray.
2. Arrange spinach in the bottom of prepared pan. Top with the fish fillets.
3. Sprinkle fish with salt and pepper. Spread soup over the fish fillets.
4. Toss bread crumbs with the melted butter until thoroughly coated. Sprinkle over the soup layer.
5. Bake for 20 to 25 minutes, until the fish flakes easily with a fork and internal temperature is 165 degrees.

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| **Prep Time:** 10 minutes | **Cook Time:** 20-25 minutes | **Total Time:** 30-35 minutes | **Yield:** 24 servings |