**Lemon Butter Baked Fish**

RECIPE

**INGREDIENTS**

* 20 fish fillets, 4 oz each
* 1 ¼ cup butter, melted
* 15 garlic cloves minced
* 2/3 cup lemon juice
* Zest of 5 lemons
* Salt & pepper
* Dried or fresh parsley
* Optional Ingredients:

Garlic powder, chopped garlic, lemons sliced, chopped scallions

**DIRECTIONS**

1. Preheat oven to 400°F and spray non-stick spray in sheet pan or line with parchment.
2. In a small bowl, whisk together butter, garlic, lemon juice and zest. Set aside.
3. Pat fish dry with paper towels to remove excess water. Place fish on sheet pan – ensure fish isn’t crammed.
4. Sprinkle both sides of fish with salt and pepper.
5. Drizzle with butter mixture.
6. Bake 10-12 minutes or until fish is just cooked and flakes easily with fork.
7. Garnish with parsley for added color.

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| **Prep Time:** 20 minutes | **Cook Time:** 10-12 minutes | **Total Time:** 30-32 minutes | **Yield:** 20 servings |