

Wild Caught Fluke Fillet





Instructions

1. Preheat oven to 375 degrees.
2. Rinse fillet and place on the baking dish.
3. Cover with garlic powder, salt, chopped chives.
4. Place sliced lemon on top and cubed butter all over the fluke fillet.
5. Bake in the oven for 12-15 minutes. When finished, internal temperature should be at least 145 degrees.

Share

Related Recipes



