

Pan-Fried Lake Perch with Lemon and Herbs





Instructions

1. In a shallow dish, mix flour with salt, pepper, and paprika.
2. Dredge each perch fillet in the seasoned flour.
3. Heat butter and oil in a skillet over medium-high heat.
4. Fry fillets for 2–3 minutes per side until golden brown and flaky.
5. Serve with lemon wedges and chopped parsley.

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