

Baked Walleye with Lemon and Herb Crust





Instructions

1. Preheat oven to 400°F.
2. Place walleye fillets on a parchment-lined baking sheet and season with salt and pepper.
3. In a small bowl, mix breadcrumbs, lemon zest, parsley, garlic, and olive oil.
4. Press mixture evenly over the top of each fillet.
5. Bake for 12–14 minutes, or until fish flakes easily with a fork and topping is golden brown.

Share

Related Recipes



