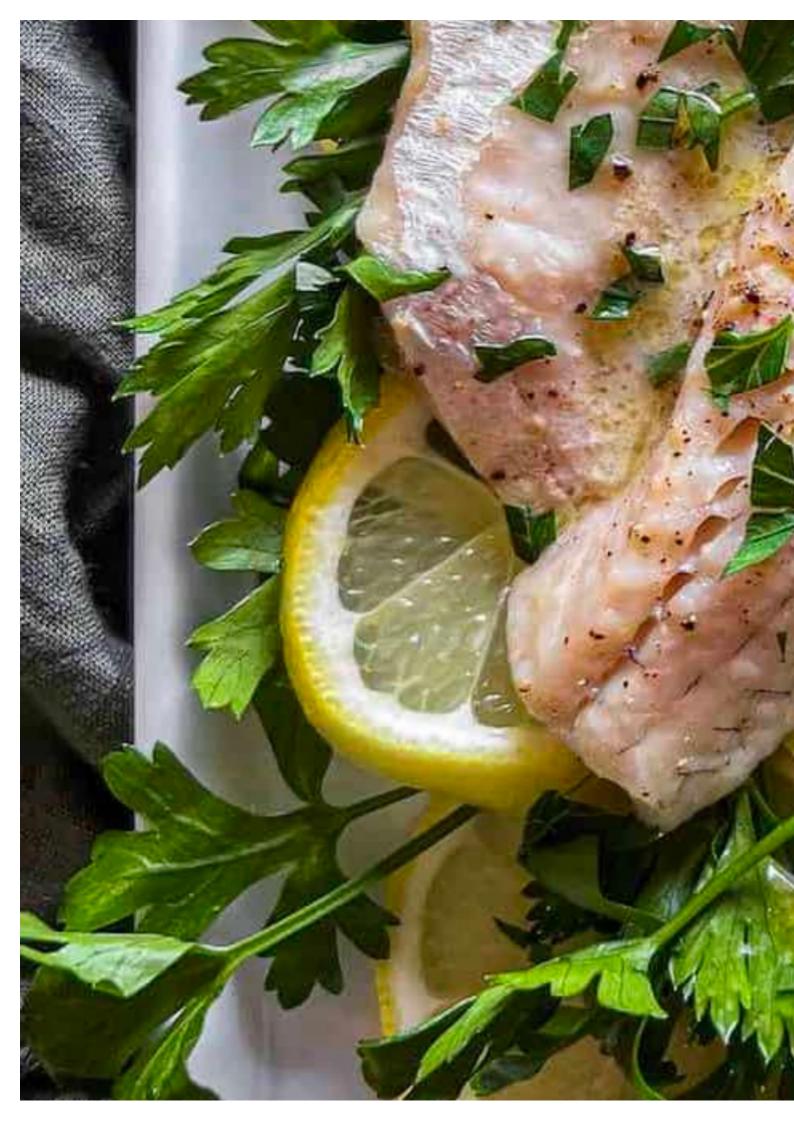
Baked Walleye with Lemon and Herb Crust





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.

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