



Zesty Baked Haddock



4 Servings



25 minutes

Ingredients :

- 4 haddock fillets (about 6 oz each)
- 2 tablespoons unsalted butter, melted
- 2 tablespoons fresh lemon juice
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 tablespoon fresh parsley, finely chopped
- $\frac{1}{4}$ teaspoon garlic powder (optional)



Instructions :

1. Preheat the oven to 400 °F (204 °C). Lightly grease a baking dish or line it with foil.
2. Pat the haddock fillets dry with paper towels and place them in a single layer in the dish.
3. Drizzle melted butter over the fillets, then add lemon juice. Season with salt, pepper, parsley, and garlic powder if using.
4. Bake uncovered for 15–20 minutes, until the fish turns opaque and flakes easily with a fork.
5. Remove from the oven and let rest for 2 minutes before serving.