



Z e s t y B a k e d H a d d o c k



4 Servings



25 minutes

Ingredients :

- 4 haddock fillets (about 6 oz each)
- 2 tablespoons unsalted butter ,melted
- 2 tablespoons fresh lemon juice
- ¾ teaspoon salt
- ½ teaspoon black pepper
- 1tablespoon fresh parsley ,finely chopped
- ¼ 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 .