



# Baked Haddock With Breadcrumbs



4 Servings



30 minutes

## Ingredients :

- 4 haddock fillets (about 6 oz each)
- $\frac{3}{4}$  cup panko breadcrumbs
- 3 tablespoons unsalted butter , melted
- $\frac{1}{4}$  cup grated Parmesan cheese
- $\frac{1}{2}$  teaspoon garlic powder
- 1teaspoon dried parsley
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper
- 2 tablespoons fresh lemon juice



## Instructions :

1. Preheat the oven to 400 °F (204 °C) and lightly grease a baking dish .
2. In a bowl , mix breadcrumbs , Parmesan , garlic powder , dried parsley , salt , pepper , and 2 tablespoons melted butter .
3. Pat the haddock fillets dry and place them in the baking dish . Season both sides with salt , pepper , and lemon juice .
4. Spoon the breadcrumb mixture evenly over each fillet and press gently so it sticks .
5. Drizzle the remaining 1tablespoon melted butter over the topping .
6. Bake for 15–18minutes , until the topping browns lightly and the fish flakes easily with a fork .
7. Remove from the oven and let rest for 3 minutes before serving .