



Baked Haddock With Bread crumbs



4 Servings



30 minutes

Ingredients :

- 4 haddock fillets (about 6 oz each)
- ¾ cup panko breadcrumbs
- 3 tablespoons unsalted butter , melted
- ¼ cup grated Parmesan cheese
- ½ teaspoon garlic powder
- 1 teaspoon dried parsley
- ¾ teaspoon salt
- ½ 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 1 tablespoon melted butter over the topping .
6. Bake for 15–18 minutes , 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 .