

**WILD CAUGHT**



BY  
**Andrei's™**



***Parmesan  
Crusted  
Fish Fillet***

# Parmesan Crusted Fish Fillet



30 mins



2-3 servings

## INGREDIENTS

Wild Caught Red Snapper Fillet (~500g)

½ tsp salt

¼ tsp black pepper

¼ cup mayonnaise

1 tsp lemon juice

2 cloves garlic, finely minced

¼ cup panko bread crumbs

¼ cup grated parmesan cheese

2 tbsps olive oil

## DIRECTIONS

1. Preheat the oven to 350°F
2. In a small bowl, mix mayonnaise, lemon juice and garlic. In a separate bowl, combine panko bread crumbs, parmesan cheese and olive oil.
3. On a baking sheet, lay fish skin side down and season with salt and pepper. Brush on mayo mixture and then sprinkle with the parmesan & bread crumbs topping.
4. Bake for about 20 minutes or until topping is toasted and golden brown and fish begins to flake. Enjoy!

*\* This recipe may be used with any of these other fish fillets from Andrei's Gourmet Place: Wild Alaskan King or Atlantic Salmon, Lapu Lapu, Sole, Black Cod, Catfish*



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