



Baked Walleye Filet



Servings

4 persons



Cooking time

10 Minutes



Calories

252

Ingredients:

- 1.5 kg Frozen Wild Walleye filet - FWF Canada
- ¼ tsp garlic powder
- ¼ tsp kosher salt
- ¼ tsp dried parsley flakes
- ¼ tsp dried onion, minced
- ¼ tsp dried basil
- 2-3 tbsp butter



Product item number: 26119



Cooking Steps:

- 1 Preheat the oven to 400 degrees Fahrenheit.
- 2 Lightly spray a baking dish with cooking spray.
- 3 Rinse the walleye filets under cold water and pat them dry with paper towels.
- 4 Combine the dried basil, minced onion, dried parsley flakes, salt, and garlic powder into the bowl. Stir the mixture well to ensure all the ingredients are evenly distributed.
- 5 Place the walleye filets in the prepared baking dish, arranging them.
- 6 Evenly sprinkle the seasoning mix over the filets, ensuring each piece is well-coated.
- 7 Drizzle or spoon the melted butter over the seasoned filets.
- 8 Transfer the baking dish to the preheated oven. Bake the filets for 8 to 11 minutes.
- 9 Once baked, remove the filets from the oven and let them rest for a minute.
- 10 Serve and Enjoy!

