

Lemon Pesto Fish with Herby Breadcrumbs



SIZE

For 2

PREPARATION

30 minutes

DIFFICULTY



Level 1



Level 1



We love this recipe because it works well with various types of fish such as salmon, cod, or halibut. The crunchy panko adds a nice texture to the smooth and silky fish + pesto.

Ingredients

- 1 lemon, thinly sliced
- $\frac{3}{4}$ cup panko
- 2 Tbsp olive oil, plus more to serve
- 1 Tbsp minced parsley, plus more to serve
- 2 6-ounce portions of halibut or cod
- salt and pepper
- $\frac{1}{2}$ cup not just pesto

Process

1

Preheat the oven to 425 with a rack in the middle position and line the bottom of a 9×13 baking dish with the lemon slices, creating a bed for the fish.

2

Combine the panko, olive oil, and parsley in a small bowl.

3

Place the fish filets directly on top of the lemon slices, and season with salt and pepper. Top each filet with $\frac{1}{4}$ cup Not Just Pesto followed by the panko mixture, equally dispersing on each filet, to create a crust.

4

Place in the oven for 15-20 minutes (depending on the thickness of your fish) until it flakes easily with a fork. Garnish with a drizzle of oil and parsley.