



MICROWAVE MULLET ALMANDINE

INGREDIENTS:

1 Pound fish fillets
1/8 Tsp. pepper
1/2 Tsp. salt

1/4 Tsp. dill weed
1/2 Cup butter or
margarine

1/2 Cup slivered almonds
1 Tsp. chopped parsley
1 Tbsp. lemon juice

PREPARATION:

In 8-inch microwave safe dish place almonds and butter. Cook uncovered on high for 5 minutes. Remove almonds and set aside. Place fish in dish with butter, turning to cook both sides. Sprinkle with salt, dill, pepper, parsley and lemon juice. Cover with waxed paper and cook on high for 4 minutes. Uncover; sprinkle almonds on fish. Cover; cook on high for 1 minute or until fish flakes with a fork. Let stand 4 minutes. Before serving, garnish with lemon wedges, sprigs of parsley and sprinkle with paprika.

Enjoy!

TALEOFTWOFISH.COM/EATS-EVENTS/