



Crispy Baked Walleye

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Crispy breaded baked walleye without the need for frying My husband only likes deepfried fish and he loves this Feel free to use your favorite seasonings

Ingredients

— - 2 eggs - 1 tablespoon water - ? cup dry bread crumbs - ? cup instant mashed potato flakes - ? cup grated Parmesan cheese - 1 teaspoon seasoned salt - 4 (4 ounce) fillets walleye

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 450 degrees F (230 degrees C). Grease a baking sheet. Beat eggs and water together in a bowl until smooth; set aside. Combine bread crumbs
2. potato flakes
3. and Parmesan cheese in a separate bowl with seasoned salt until evenly mixed. Dotdash Meredith Food Studios Dip walleye fillets into beaten egg
4. then press into bread crumb mixture. Place onto the prepared baking sheet. Dotdash Meredith Food Studios Bake in the preheated oven until fish is opaque in the center and flakes easily with a fork
5. 15 to 20 minutes. Dotdash Meredith Food Studios Recipe Tip You can also use tilapia or other white fish fillets. Editor's Note: The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the breading consumed will vary.