

## Baked Halibut with Crispy Panko

Jacob · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

2

### Description

This baked halibut will just melt in your mouth I like to serve this over quinoa kale salad Also please dont use regular bread crumbs as they are too dense

### Ingredients

- - ½ cup panko bread crumbs - 1 ½ tablespoons butter
- melted - ¼ cup chicken stock
- or as needed - 2 (8 ounce) fillets halibut - 1 teaspoon lemon juice - salt and ground black pepper to taste - 1 tablespoon Dijon mustard

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Stir together panko bread crumbs and melted butter in a bowl until well combined. Set aside. Dotdash Meredith Food Studios Pour enough chicken stock into an oven-proof skillet to cover the bottom; arrange halibut fillets in the skillet. Dotdash Meredith Food Studios Drizzle lemon juice over fillets; season with salt and pepper. Spread a thin layer of Dijon mustard over each fillet; press bread crumb mixture into mustard. Dotdash Meredith Food Studios Bake fish in the skillet in the preheated oven until fillets flake easily with a fork and topping is browned
2. about 20 minutes. Dotdash Meredith Food Studios Recipe Tip If the bread crumbs aren't browned by the time the fish is cooked
3. turn on the broiler and cook for about 1 minute.