

## Fantastic Lemon Butter Fillet

Oscar · 28/09/2024



### Prep Time

45 mins

### Difficult

Medium

### Servings

6

### Description

This wonderful recipe will make your mouth water when you sink your teeth into the lemon butter spiced fillets  
Use any type of fish

### Ingredients

- - ½ cup butter - 1 lemon
- juiced - 1 teaspoon salt - 1 teaspoon ground black pepper - ½ teaspoon dried parsley - 3 cloves garlic
- minced - 6 (4 ounce) fillets cod - 2 tablespoons lemon pepper

### Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Melt the butter in a medium saucepan over medium heat. Mix in lemon juice
2. salt
3. pepper
4. parsley flakes
5. and garlic. Bring to a boil. Cook and stir about 10 minutes
6. until thickened. Arrange cod fillets in a single layer on a medium baking sheet. Cover with 1/2 the butter mixture
7. and sprinkle with lemon pepper. Cover with foil. Bake 15 to 20 minutes in the preheated oven
8. until fish is easily flaked with a fork. Pour the remaining butter mixture over the fish to serve.