

BAKED HADDOCK

Ingredients

- 3/4 cup milk
- 2 teaspoons salt
- 3/4 cup bread crumbs
- 1/4 cup grated Parmesan cheese

- 1/4 teaspoon ground dried thyme
- 4 haddock fillets
- 1/4 cup butter, melted

Directions

1. Preheat oven to 500 degrees F (260 degrees C).
2. In a small bowl, combine the milk and salt. In a separate bowl, mix together the bread crumbs, Parmesan cheese, and thyme. Dip the haddock fillets in the milk, then press into the crumb mixture to coat. Place haddock fillets in a glass baking dish, and drizzle with melted butter.
3. Bake on the top rack of the preheated oven until the fish flakes easily, about 15 minutes.