

New England Baked Haddock

Ingredients

- 1-1.5 haddock patted dry (or cod)
- 1cup plain breadcrumbs or seasoned, see note
- 6tablespoons salted butter melted (see notes)
- kosher salt and black pepper
- lemon wedges and fresh parsley for serving (optional)

Instructions

- Preheat oven to 350 degrees.
- Put a spoonful of the melted butter in a baking sheet or dish and spread to coat the bottom.
- Combine the bread crumbs (*1 cup*) with the rest of the 6 tablespoons of melted butter.
- Salt and pepper both sides of the fish liberally (*I used about 1 teaspoon kosher salt and 1/4 teaspoon pepper*), and lay in the buttered baking dish.
- Spread bread crumbs – all of them – evenly over the top of the fish. I use my hands to sprinkle it on (*it won't really stick like traditional breading – it's more like a topping*).