

SPICY BAKED FISH

Yield: 4 Servings | Serving Size: 4 ounces

Cost/Serving: \$2.06

Ingredients:

16 ounces salmon (fresh or frozen, or any white fish)

1/4 teaspoon paprika

1/4 teaspoon onion powder

1/4 garlic powder

1/8 teaspoon black pepper

1/8 teaspoon oregano (dried)

1/8 teaspoon dried thyme (dried)

1 Tablespoon lemon juice

1 1/2 Tablespoons butter (soft melted)

Directions:

- 1) If using frozen fish, thaw in refrigerator according to package directions.
- 2) Preheat oven to 350°F.
- 3) Separate (or cut) fish into 4 pieces. Place fish in a 9x13x2-inch baking pan.
- 4) Combine paprika, garlic powder, onion powder, pepper, oregano, and thyme in a small bowl.
- 5) Sprinkle herb mixture (step 4 mixture) and lemon juice evenly over the fish. Then drizzle melted butter on top.
- 6) Bake until fish flakes easily with a fork, about 20 to 25 minutes.

University of Massachusetts, Extension Nutrition Education Program.

Nutrition Facts

4 servings per container

Serving size 4 ounces (123g)

Amount per serving Calories

260

Odiorics	
9	6 Daily Value*
Total Fat 14g	18%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 95mg	32%
Sodium 110mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Suga	ars 0%
Protein 30g	
Vitamin D 0mcg	0%
Calcium 67mg	6%
Iron 2mg	10%
Potassium 532mg	10%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Buy Eat Live Better Nutrition Education Program | www.montana.edu/extension/buyeatlivebetter



Find us on Pinterest pinterest.com/buyeatlive





