Baked Fish and Vegetables

March 2024 Recipe

Makes: 4 servings



Ingredients

4, 4-oz. frozen white fish fillets (cod or perch)

2 cups frozen mixed vegetables

1 small onion (diced)

1 tsp. lemon juice

1 Tbsp. fresh parsley flakes

Aluminum foil (10-inch by 12-inch square)

Nutritional information for 1 serving

| Calories | 145 |
|-----------------------|--------|
| Total fat | 1 g |
| Saturated fat | 0 g |
| Cholesterol | 49 mg |
| Sodium | 355 mg |
| Carbohydrate | 15 g |
| Dietary fiber | 5 g |
| Total sugars | 4 g |
| Added sugars included | 0 g |
| Protein | 19 g |
| | |

Directions

- 1. Preheat oven to 450 F.
- **2.** Separate and place fish fillets in center of each tin foil square.
- **3.** Combine frozen vegetables and diced onion in bowl and mix. Spoon vegetables around fillets.
- **4.** Sprinkle with lemon juice (or top with lemon slice) and add parsley on top. Fold ends of tin foil together to form a leak-proof seal.
- **5.** Bake for 10 minutes. Serve.
- **6.** Refrigerate leftovers.

Source: MyPlate