

# Baked Haddock Fillets with Crumb Topping

## Ingredients

1 1/2 lb Haddock Fillets  
1 tsp Salt  
1/8 tsp Pepper  
3/4 cup Soft Bread Crumbs  
3 tbsp Butter, melted  
1/4 tsp dried Thyme, crumbled  
Lemon wedges & chopped parsley for garnish

## Directions

Sprinkle both sides of fish with salt & pepper. Place in a shallow greased baking pan. Mix bread crumbs with 2 tbsp of the butter and the dried thyme. Sprinkle over fish and drizzle with remaining butter.

Bake at 400 for 20-25 minutes, or until fish flakes easily with a fork and topping is browned. Remove from oven and broil for 2 minutes to crisp up crumb topping if desired. Serve with lemon wedges and garnish with parsley.

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