



## *Recipes For Your Delight*

[www.oceanprime.ca](http://www.oceanprime.ca)

### *Ingredients:*

4 pcs	OceanPrime Basa Fillets, thawed
1/4 cup	Butter, melted
2 tbsp	Lemon Juice
1/2 cup	Dry Bread Crumbs
1/4 cup	Freshly Grated Parmesan Cheese

### *Cooking Instructions:*

1. Preheat oven to 400 °F / 200 °C.
2. Season Basa with salt and pepper.
3. Combine butter and lemon juice in a shallow bowl.
4. In a medium bowl, mix together bread crumbs and parmesan cheese.
5. Lay fish in a non-stick baking dish, brush with butter and lemon mixture. Then top with breadcrumb and parmesan mixture. Then drizzle with remaining butter and lemon mixture.
6. Bake 15 to 20 minutes or until it flakes with a fork. Serve sprinkled with parsley or extra parmesan.

*Your Seafood Source!*