



Buttery Parmesan Halibut

Let's begin by gathering our ingredients for Buttery Parmesan Halibut:

Ingredients:

- 1 halibut fillet
- 2 eggs
- 2 cups Ritz cracker crumbs
- 1 cup Parmesan cheese
- 1 teaspoon dill weed
- 1 teaspoon cayenne pepper
- 1 tablespoon Mrs. Dash seasoning
- 1/2 cup butter

Melt 1/2 cup butter in 9 X13 baking pan lined with foil in oven.

Mix together 2 cups Ritz cracker crumbs, 1 cup parmesan cheese, 1 teaspoon dill weed, 1 teaspoon cayenne pepper, and 1 tablespoon Mrs. Dash seasoning.

Beat two eggs. Cube halibut. Cover halibut in egg then dredge in crumb mixture. Finally cover halibut in butter by turning over in baking pan.

Bake at 350° for 15-20 minutes or until fish flakes.

Plate to serve. Enjoy!