**Whitefish Amandine**

Adapted from: What’s Cooking at Maggie’s Place

A Collection of Budget-Wise Recipes

Maggie’s Magic Cupboard + whitefish and blanched almonds

Ingredients:

1 lb whitefish (fresh or frozen) 2 Tbsp. margarine

2 Tbsp. melted margarine 1 Tbsp. lemon juice

¼ tsp salt ¼ cup blanched almonds

Dash paprika Dash parsley

Serves: 3

Directions:

1. Place fillets in a single layer on a well-greased shallow baking dish. Brush fillets with 2 Tbsp. melted margarine.
2. Broil 4 inches from oven broiler for 10 minutes, or until fish flakes easily when tested with a fork. Sprinkle cooked fillets with salt and paprika
3. Start sauce by melting 2 Tbsp. margarine over low heat in saucepan. Add almonds; cook slowly until golden.
4. Remove from heat; stir in lemon juice. Pour sauce over cooked fillets. Garnish with parsley.

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