

# Crumb-Topped Baked Haddock Recipe

## Ingredients

4 haddock or cod fillets (6 ounces each)

Salt and pepper to taste

1- $\frac{1}{4}$  cups seasoned bread crumbs

$\frac{1}{4}$  cup shredded cheddar cheese

$\frac{1}{4}$  cup butter, melted

1 tablespoon minced fresh parsley

$\frac{1}{2}$  teaspoon dried marjoram

$\frac{1}{4}$  teaspoon garlic powder

$\frac{1}{4}$  teaspoon dried rosemary, crushed

For Two:

$\frac{1}{2}$  lb haddock (cooked for 12 mins)

Salt and pepper to taste

$\frac{1}{2}$  cup &  $\frac{1}{8}$  cup seasoned bread crumbs

$\frac{1}{8}$  cup shredded cheddar cheese

$\frac{1}{8}$  cup butter, melted

$\frac{1}{2}$  tbs minced fresh parsley= $\frac{1}{4}$  tsp dried parsley

$\frac{1}{4}$  tsp dried marjoram

$\frac{1}{8}$  tsp garlic powder

$\frac{1}{8}$  tsp dried rosemary, crushed

## Directions

Place fillets on a greased baking sheet; season with salt and pepper. In a small bowl, combine the remaining ingredients; pat onto fillets. Bake at 400° for 15-20 (12 for 1/2 lb) minutes or until fish flakes easily with a fork. Yield: 4 servings.

source:[allsimpyrecipes.com](http://allsimpyrecipes.com)