

Filet of Sole Florentine (Main Courses)



- 1 lb. sole
- 1 (16 oz.) package frozen spinach, thawed
- 1/2 cup feta cheese
- 2 Tbsp. Halladay's Lemon Spinach Seasoning
- 2 Tbsp. butter, melted
- 1 Tbsp. Parmesan cheese, grated
- 1 Tbsp. panko breadcrumbs

Preheat oven to 350°F. Rinse fish and pat dry. Combine spinach, feta and half the seasoning; spread on fish and roll up. Place fish seam-side down on oiled baking dish. Drizzle butter over fish and sprinkle with cheese and breadcrumbs. Bake until fish flakes easily, about 20 minutes.