

Crispy Baked Cod (Main Courses)

- 1 cup panko breadcrumbs
- 2 tsp. grated lemon rind
- 1 Tbsp. Halladay's Garlic Chive Seasoning
- 6 (6 oz.) cod fillets
- 2 Tbsp. butter, melted

Preheat oven to 400°F. Combine panko, lemon and seasoning; season with salt and pepper. Coat fish with panko mixture and drizzle with butter. Place on a lightly greased wire rack in a baking pan. Bake until golden and cooked through, about 15 minutes.