

# WILL COLEMAN

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## Parmesan Crusted Fish

Serves 4 People | 10 minutes- prep time | 15 minutes cooking time | 25 minutes- total time

### Ingredients:

4 8 oz filets of white fish (cod, perch, or snapper)

½ cup grated parmesan cheese

½ cup toasted panko breadcrumbs

1 lemon, juiced and zested

2 tablespoons olive oil

1 1/2 tablespoons Saturday Mornings Spice from The Bold Collection by Chef Will Coleman

### Directions:

Preheat the oven to 400 degrees F. and prepare a baking tray with parchment paper.

In a large bowl, combine together the parmesan cheese, panko breadcrumbs, lemon juice, and zest. Now, mix everything well together.

Place the fish filets on the lined baking tray, and coat each fish fillet with the Saturday Mornings Spice.

Top each fish fillet with the parmesan and panko breadcrumb mixture. Finally, drizzle the olive oil over the fish .

Place the fish in the oven and bake for 12-15 minutes or until firm and flaky.

Once finished baking, remove from the oven, and serve!

Enjoy!