

Almond Walleye Fillets

From
Joyce's Kitchen

Serves 4

- 1 lb. walleye fillets
- 1/3 cup butter
- 1/4 cup slivered almonds
- 2 tablespoons lemon juice
- 1/2 teaspoon dill weed
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon paprika

In a microwave-safe bowl, combine the butter and almonds. Heat, uncovered, on high for 2 minutes, or until almonds are golden brown.

Place fillets in a greased microwave-safe 11-in x 7-in x 2-in dish. Top with almond mixture. Combine the lemon juice, dill, salt and pepper; drizzle over fish. Sprinkle with paprika.

Cover and microwave on high for 4 minutes or until fish flakes easily with a fork.