



BAKED OPAKAPAKA



INGREDIENTS:

2 lbs Opakapaka fillets
Juice of 1 lemon
Garlic salt to season
Pepper to season

1 c. mayonnaise
¼ c. finely chopped onion
Bread crumbs for topping



DIRECTIONS:

1. Squeeze lemon juice on fish fillets. Sprinkle with garlic salt and pepper.
2. Place fish in a foil-lined baking pan.
3. Mix mayonnaise and chopped onion together. Spread mixture onto fish. Sprinkle with bread crumbs.
4. Bake at 425° F for 20 to 25 minutes. Yields approximately 3-4 servings.

