

# Orange Herb Fish Fillets

Recipe courtesy of *Company's Coming*

momlogic.com

## Ingredients:

- 1 lb. White fish (such as cod or sole) fillets, any small bones removed, cut into 4 equal pieces
- 1 tbsp. Garlic Butter
- 1/3 cup Finely chopped onion
- 3 tbsp. Orange Juice

## Directions:

Arrange fish pieces in greased 8 x 8 inch (20 x 20 cm) baking dish. Set aside.

Melt butter in a small frying pan on medium. Add onion. Cook for about 5 minutes, stirring often, until softened. Remove from heat.

Add orange juice and a sprinkle of salt and pepper. Stir. Spoon onto fish. Bake, uncovered, in 450 degree F oven for about 10 minutes until fish flakes easily when tested with a fork. Serves 4.