

Symon's Herb-Crusted Walleye

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Recipe source: [Hooked on Fish](#), adapted from [Michael Symon's recipe](#)

Yield: 2-4 servings

INGREDIENTS:

- 3 tablespoons coarsely chopped chives
- Salt and freshly ground pepper
- 6 tablespoons (loosely packed) flat-leaf parsley leaves
- 6 tablespoons (loosely packed) basil leaves
- 3 tablespoons light olive oil, plus more for brushing
- 6 tablespoons coarse stale bread crumbs
- Two 1/2 -pound skinless walleye pike fillets, about 1 inch thick (or thick grouper, red snapper or sea bass fillets, with skin)
- Lemon wedges



DIRECTIONS:

- Preheat the oven to 475°.
- In a blender or food processor, combine the chives with parsley, basil, and olive oil; blend until minced.
- Transfer the herb puree to a bowl and stir in the bread crumbs. Season with salt and pepper.
- Line a baking sheet with parchment and brush it with oil.
- Set the fish on the baking sheet, skin side down, and season with salt and pepper.
- Top the fillets with the herb mixture, pressing it down lightly with your fingers.
- Bake the fish for 12 to 14 minutes, or until it flakes easily at the thickest part.
- Add a squeeze of lemon – either over the fillets before serving or offer lemon wedges individually with plated fish.

