



Servings 2

Prep Time 5 min

Cooking Time 15 min

Blackened Walleye with Lemon and Cream



Ingredients

2 boneless walleye fillets
Blackened seasoning, to taste
¼ cup heavy whipping cream
2 tbsp. butter
2 cloves garlic, thinly sliced
1 tbsp. Dijon mustard
1 tsp. honey
2 tbsp. lemon juice
1 small shallot, thinly sliced
Minced chives for garnish
Lemon wedges

Directions

Step 1

Preheat oven to 400 degrees Fahrenheit. In a microwave-safe bowl, combine cream, butter, garlic, mustard, honey, lemon juice and a pinch of salt. Microwave for about 30 seconds, or until butter is melted and honey can be dissolved.

Step 2

Spray a baking dish with non-stick spray. Season walleye to taste with blackened season and place in one layer in the baking dish. Scatter sliced shallot on top. Give the cream mixture a quick stir before pouring over fish.

Step 3

Bake for 10-12 minutes, or until walleye is cooked through. Garnish with chives before serving with lemon wedges.

