



Servings 2

Prep Time 10 min

Cooking Time 15 min

## Walleye with Dill, Mustard and Cream



### Directions

#### Step 1

Preheat oven to 400 degrees Fahrenheit. Rinse walleye fillets with cold water and season with salt and pepper on both sides. Set in a sprayed baking dish or rimmed cookie sheet skin side down.

#### Step 2

Combine butter, heavy cream, garlic, shallot, mustard and dill in a microwave-safe bowl. Heat for 10-20 seconds, or until butter is melted. Mix well.

#### Step 3

Allow cream mixture to cool slightly if hot. Then divide it among the fish, pouring the mixture over the fillets to cover.

Bake fish in a 400-degree oven for 10-15 minutes, or until fish is cooked through.

#### Step 4

Garnish with freshly chopped parsley, cracked pepper and lemon zest. Serve immediately with your favorite sides. Pictured is a salad and wild rice.

### Ingredients

2 walleye fillets

2 tbs. butter

4 tbs. heavy cream

2 cloves of garlic, minced

1 small shallot, minced

1 tsp. Dijon mustard (coarse ground, pictured)

½ tsp. dried dill (or fresh, chopped)

2 tsp. lemon juice

Grated zest of 1 lemon

Salt and pepper, to taste

Freshly chopped parsley, for garnish

