



Servings 4

Prep Time 10 min

Cooking Time 20 min

# Walleye with Saffron and Leeks in Parchment



## Ingredients

1 pound of walleye fillets

3 leeks, white parts thinly sliced and washed

4 threads of saffron, optional

1 stick of butter, divided

1 teaspoon of herbes de Provence, divided

4 tablespoons of vermouth or dry white wine, divided

1 to 2 large tomatoes, diced

Kosher salt and pepper, to taste

Lemon wedges, for serving

## Directions

### Step 1

Preheat oven to 300° Fahrenheit. Cut out 4 large circles of parchment paper, at least 1 inch wider than the walleye fillets are long on each side. Assemble the packets on a rimmed cookie sheet: Lay a quarter of the sliced leeks onto one side of a parchment circle. Sprinkle salt and pepper and a pat of butter on top. If available, add 1 thread of saffron on top of the butter.

### Step 2

Lay 1 to 2 walleye fillets on top of the leeks. Sprinkle salt, pepper and ¼ teaspoon of herbes de Provence on the fish.

### Step 3

Sprinkle a quarter of the tomatoes and another pat of butter on top of the fish.

### Step 4

Fold the parchment over to make a half circle and crimp the edges to seal. Before you seal the packet fully, pour in the vermouth. Repeat with the rest of the packets. Lay on a rimmed cookie sheet, or a couple, and bake at 300° for 20 minutes.

