

Baked Fresh Fish Amandine

Makes 4 servings



- 1½ lbs. fresh filet sole, halibut or flounder*
- 4 Tbsp. Napoleon Extra Virgin Olive Oil*
- 1½ - 2 tsp. salt*
- ¼ cup blanched slivered almonds*
- 2-3 Tbsp. dry sherry*

Preheat oven to 350F.

Brush half the olive oil over bottom of shallow baking dish.

Place fish over the oil and brush with the remaining oil. Sprinkle almonds over the filets.

Bake until fish flakes easily and nuts are delicately brown, about 20 minutes, adding sherry in after 10 minutes

© The Napoleon Co.