

## SIMPLE BAKED SWAI

Yield: Makes 4 servings

### INGREDIENTS

1 Tablespoon Butter  
4 Swai Fillets, 6 ounces each  
3 Tablespoons Olive Oil, divided  
1 Cup Bread Crumbs, plain  
Salt and Fresh Ground Pepper  
1 Lemon

### PREPARATION

Preheat oven to 350°F.

Lightly butter 13"x9"x2" baking dish. Brush Swai fillets on both sides with olive oil. Season with salt and pepper. Coat both sides with breadcrumbs. Arrange fillets in prepared pan. Drizzle 1 teaspoon olive oil over each. Bake until fillets are cooked through, about 12-15 minutes.

Turn oven to broil. Broil fish until crust is golden, watching closely to avoid burning, about 2 minutes. Transfer to plates, squeeze lemon over top, and serve.

