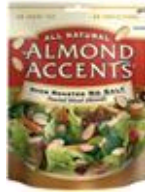




Baked Fish Almondine

- 1/2 cup butter or margarine
- 1/2 tsp. salt
- 1 Tbsp. fresh squeezed lemon juice
- 1/4 tsp. pepper
- 1/2 tsp. dry basil leaves
- 1/2 tsp. dry parsley leaves
- 1/2 tsp. fresh minced garlic
- 1 to 2 lbs. halibut fillets or steaks, cooked
- 1/2 cup Almond Accents® Oven Roasted No Salt sliced almonds



Preparation Time : 20 minutes

In saucepan, melt butter over low heat. Add the next 6 ingredients and cook 3 minutes until ingredients are heated through and butter is well seasoned. Generously sprinkle Almond Accents over each hot cooked piece of halibut. Drizzle the seasoned butter over almonds and fish. Serve immediately.

Makes 4 to 6 servings

For more great recipe ideas, visit www.almondaccents.com.