



Winn-Dixie Supermarkets
Creole Fish Fillets



Ingredient List

- 1 1/2 lb. ocean perch, cod or whitefish fillets, 1 inch thick
- 1/3 cup butter or margarine , divided
- 1/2 cup chopped celery
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1 Tbs flour
- 1 cup chopped tomato
- 1/2 lb. (8 oz.) Velveeta Pasteurized Prepared Cheese, cut up

Directions

Place fish on greased rack of broiler pan. Broil 5 to 6 minutes on each side or until fish flakes easily with fork, brushing frequently with 3 tablespoons of the butter, melted.

Cook and stir celery, onion and green pepper in remaining butter. Blend in flour.

Stir in tomato and Velveeta.

Stir on low heat until Velveeta is melted.

Serve over hot fish.

Servings: 6

Time: 17 minutes