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*Baked Fish with Lemon & Almond Topping*



Recipe courtesy of Leggo's [www.leggos.com.au](http://www.leggos.com.au)

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## *Baked Fish with Lemon & Almond Topping*

Delicious baked fish with lemon and almond topping.



PREPARE  
*10 mins*



COOK  
*20 mins*



SERVES  
*4*

### INGREDIENTS

140g	Tub <b>Leggo's Tomato Paste</b> No Added Salt
3	Tomatoes, finely chopped
1	Red onion, finely chopped
500g	Fresh thick white fleshed fish (Snapper, Cod or Ling)
1 cup	Fresh breadcrumbs
1/2 cup	Flaked almonds
50g	Butter, melted
	Dill sprigs, for garnish



### INSTRUCTIONS

#### STEP 1

Combine **Leggo's Tomato Paste**, tomatoes and onion. Season to taste. Spread mixture over the base of a large baking dish.

#### STEP 3

Arrange fish fillets in a single layer over the tomato mixture. Combine breadcrumbs, flaked almonds and butter. Sprinkle mixture evenly over the fish fillets.

#### STEP 3

Bake in the preheated oven 170°C for 20-25 minutes or until fish is cooked through. Serve sprinkled with dill sprigs.

**TIP** Cooking time may vary depending upon thickness and the type of fish used.

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