



## Baked Flounder with Cheese

Serves 5-6

### Ingredients

- 2 lb. flounder filets
- 2 tbsp. fresh lemon juice
- 1/4 c. light mayonnaise
- 2 tbsp. finely chopped onion
- 1/4 c. fresh Parmesan cheese
- 1/4 c. butter
- 1/2 tsp. seasoned salt

### Directions

- Place flounder on greased foil on cookie sheet.
- Turn up edges all around so juices do not run over.
- Pour lemon juice over fish.
- Combine remainder of ingredients, set aside.
- Bake fish for 6 to 8 minutes in 450 degree oven until fish flakes with a fork.
- Remove from oven. Gently spread cheese mixture on top of fish.
- Put back in oven and broil just until cheese has melted and topping is golden brown.