



Baked Tripletail

Serves 4

Ingredients

- 1/2 cup softened butter, plus more for baking dish
- 2 pounds tripletail cut into 4 pieces
- 1 teaspoon salt
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- juice of 1/2 lemon
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1/2 cup key lime juice
- 1/4 cup fresh orange juice
- 12 slices key limes
- 8 orange slices

Directions

- Preheat oven to 325 degrees F.
- Lightly butter a 9x13 inch glass baking dish and set aside.
- Season the fillets with salt, pepper, garlic and onion. Place fish into prepared baking dish. Spread about 2 tablespoons of softened butter over the top of each fillet.
- Pour in the lemon, lime and orange juices and then cover each fillet with 3 slices of lime and 2 slices of orange. Bake in preheated oven until fish is opaque and flakes easily with a fork (about 20-25 minutes).