



## Veggie Crumb Topped Haddock

### **Ingredients**

2 large haddock fillets  
1 medium green pepper, chopped  
1 medium onion, chopped  
2 stalks of celery, chopped  
1 stick of butter  
Seasoned bread crumbs

### **Directions**

Preheat oven to 350 degrees.

In a frying pan, saute peppers, onion, and celery in butter over medium high heat, until they are transparent. Add bread crumbs to mixture and stir. If needed, add a little more butter to keep everything moist.

Place fish in glass baking dish, and top with bread crumb mixture. Bake for 20-30 minutes. For a crisper topping, broil for 5 minutes once your fish is done.

**Source:** Betty Libby, wife of lifelong fisherman and MFC member Roger Libby.