



BAKED CATFISH

June 25

National Catfish Day

INGREDIENTS

- 1 Pound Frozen Catfish Filet
- 1/4 Cup Olive Oil
- 1 Cup Cornmeal

- 1 Tablespoon Cajun Seasoning
- Salt and Pepper

DIRECTIONS

- 1. Preheat oven to 425° and drizzle 2 tablespoons oil on a large baking sheet.
- 2. On a large plate, combine cornmeal and Cajun seasoning.
- 3. Season catfish with salt and pepper, then dredge fish in seasoned cornmeal, pressing to coat.
- 4. Place fish on prepared baking sheet and drizzle with remaining 2 tablespoons oil.
- 5. Bake until golden and fish flakes easily with a fork, 15 minutes.

MEAL PATTERN CONTRIBUTION

MEAL TYPE

YIELD



Meat/Meat Alternate

-O- Lunch/Supper 13 Ounces

PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Ounce	1½ Ounces	2 Ounces	2 Ounces