



Cheesy White Fish Fillets

An easy dinner to make for any occasion, featuring your favorite white fish fillets topped with a creamy, cheesy sauce courtesy of Bison Sour Cream!

Servings	Prep Time	Cook Time	Total Time
4	10m	15m	25m

Ingredients

- ¼ cup Bison Sour Cream
- 2 fish fillets, 1" thick, cut in half (4 oz per serving)
- 1 Tbsp water
- 1 Tbsp + 1 tsp lemon juice
- Salt
- Pepper
- ¼ cup mayonnaise
- ¼ cup green onion, chopped
- ⅛ tsp ground red pepper
- ¼ cup cheddar cheese, shredded

Instructions

1. Preheat oven to 450°F. Coat a 11x7 baking dish with butter or olive oil.
2. Mix 1 tablespoon water and 1 tablespoon of lemon juice. Brush the mixture on both sides of the fish and season lightly with salt and pepper.
3. Bake uncovered for 12-15 minutes, until fish flakes easily when tested with a fork.
4. While the fish is cooking, combine Bison Sour Cream, mayonnaise, green onions, 1 teaspoon of lemon juice, ¼ teaspoon of salt, and ground red pepper. Spoon the mixture evenly on top of baked fish.
5. Top with shredded cheese and bake, uncovered, an additional 3-4 minutes, until cheese is melted and the sauce is thoroughly heated. Serve immediately and enjoy!

