

From the kitchen of Winnebago Fishing

Broiled Walleye with Salsa and Peppers

2 to 3 boneless walleye fillets cut into 2" piece's
1 large green, red, orange and yellow bell pepper (4 total)
1 medium onion
1 jar of your favorite salsa

Chop peppers and onion. Spray glass-baking dish and add peppers and onion. Broil on low for approximately 15 minutes. Remove and pour into another bowl. Add fish to bottom of glass baking dish. Pour broiled peppers and onions over the fish. Pour salsa over the top evenly. Broil on low for another 10 to 15 minutes. Turn off broiler and finish by baking at 400 degrees until the juices are bubbling in the bottom of the glass-baking dish.

Serve over rice or noodles!