

From the kitchen of Winnebago Fishing
Crispy Baked Perch.

This is a very quick and easy perch recipe,
which will serve 4 to 6 people

What you will need is:

1 LB of fresh perch fillets	1 cup crushed tortilla chips
1 tablespoon oregano	1/2 teaspoon of garlic powder
1 egg	1/4 cup milk
1 cup shredded cheddar cheese	
1 package of romaine lettuce	
1-cup salsa	

Preheat oven to 450°F. Combine chips, oregano and garlic powder in a small baking pan. Mix together the egg and milk in a mixing bowl. Dip the perch fillets in the milk/egg mixture; then roll filets in the crushed tortilla chips. Place the perch fillets in a lightly greased baking dish and sprinkle with remaining crushed chips. Bake for about 7-8 minutes or until the perch flakes with a fork. Take out of the oven and sprinkle cheese on top of the perch fillets. Continue baking the perch for another 2 to 3 minutes until the cheese is melted. Remove from oven, and place the fillets on top of the romaine lettuce and cover with a little salsa.