



Cut at the line for a 4x6 Recipe Card

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Cod Au Gratin

(Dinner)

Ingredients:

- 1lb. cod fillets
- 1/2 cup butter
- 1/4 cup flour
- 1 tsp. salt
- Pepper
- 1 1/4 cups milk
- 1 small onion, chopped
- 1/2 cup bread crumbs
- 1/2 cup grated cheddar cheese

Directions:

In saucepan, melt butter, stir in flour until smooth and remove from heat. Gradually add remaining milk, salt, pepper and onion. Cook, stirring, until thickened. Pour sauce over fish and sprinkle with bread crumbs and cheese. Bake at 375 degrees oven for 15-30 minutes until sauce bubbles and fish is cooked.

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