

Curried Red Snapper

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Ingredients

1 pound red snapper or cod or haddock
2 medium onions, chopped
2 celery ribs, chopped
1 tablespoon butter
1 teaspoon curry powder
3/4 teaspoon salt
1/4 cup milk

Directions

Place the fish in a greased 13-in. x 9-in. baking dish. In a large skillet, saute onions and celery in butter until tender. Stir in curry powder and salt.

Remove from the heat; stir in milk. Spoon over fish. Bake, uncovered, at 350° for 25 minutes or until fish flakes easily with a fork.