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Baked Cod with Crunchy Panko Crust

Yield: 3 min
Total Time: 30 min

Recipe from: https://www.recipeschoose.com/recipes/crunchy-stuffing-recipe-for-thanksgiving

Ingredients:

- 1 pound fresh cod fillets 3-4 fillets per pound
- 3/4 teaspoon salt for cod
- 1/4 teaspoon black pepper
- 1/2 cup panko breadcrumbs
- 2 tablespoons grated Parmesan cheese
- 1/4 teaspoon salt for crust
- 1/4 teaspoon garlic powder
- 2 tablespoons butter melted

Nutrition:

Calories: 260 calories
 Carbohydrate: 10 grams
 Cholesterol: 90 milligrams

4. Fat: 11 grams5. Protein: 30 grams6. SaturatedFat: 6 grams7. Sodium: 1110 milligrams

8. Sugar: 1 grams

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