



## Saucy Broccoli and Fish Bake

### Ingredients

1 package (10 ounces) frozen broccoli spears  
1 lb. frozen fish fillets, thawed  
1 tablespoon lemon juice

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Dill Sauce (recipe follows)

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1 cup Bisquick baking mix  
1/4 cup cold water  
1 tablespoon margarine or butter, softened  
1 tablespoon grated Parmesan cheese

### Directions

- Heat oven to 350 degrees. Cook broccoli as directed on package; drain. Pat fish fillets dry; arrange lengthwise in ungreased rectangular baking dish, 12 x 7 1/2 x 2 inches. Sprinkle with lemon juice. Arrange broccoli spears crosswise on fish. Prepare Dill Sauce, pour over broccoli.

- Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 8 x 5 inches. Cut crosswise into 4 equal strips. Place lengthwise on broccoli. Brush with margarine; sprinkle with cheese. Bake until fish flakes easily with fork, about 25 minutes. 4 servings.

Dill Sauce

2 tablespoons margarine or butter

2 tablespoons Bisquick baking mix

3/4 teaspoon dried dill weed

1/4 teaspoon salt

1/8 teaspoon pepper

1 cup milk

- Heat margarine in 1-quart. saucepan over low heat until melted. Stir in baking mix, dill weed, salt, and pepper. Cook over low heat, stirring constantly, until smooth and bubbly; remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

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