



**SIMMONS
FARM RAISED
CATFISH**

Catfish Almondine



INGREDIENTS

- 2 Simmons 5-7 oz. Fillets
- 2 tablespoons butter, divided
- 1/4 cup slivered almonds
- 1 lemon, zested and juiced

Prep Time: 10 m

Cook Time: 10 m

Ready in: 20 m

Servings: 4

1. In large skillet over medium heat, melt 1 tablespoon butter. When melted, place fillets serving side down and cook 4 minutes or until nicely browned.

2. Turn fillets; cook 4 more minutes or until done. Remove from skillet and set aside.

3. Add remaining butter to skillet. Add almonds, zest and lemon juice. Cook 1 minute or until almonds begin to brown.

4. Place catfish on plate and serve with almondine sauce.