

## Pan Seared Walleye with Veggies

**Ingredients:**

4 Walleye fillets  
1/4 cup flour  
Salt and freshly ground pepper  
1 tablespoon olive oil  
3 tablespoons cold butter, cubed  
2 tablespoons fresh lemon juice  
1 tablespoon chopped parsley

**Preparation:**

Place flour, salt, and pepper in a shallow bowl. Dredge fish one piece at a time into the flour, shaking off the excess. In a medium skillet, heat oil and 1 tablespoon butter over medium-high heat. Add fillets and cook 2-3 minutes on each side or until fish flakes with a fork. Transfer to a plate and keep warm. Add lemon juice to the skillet. Whisk in the butter until thickened. Pour sauce over the fish and sprinkle with parsley. Serve with your favorite veggies, and roasted potatoes. *Recipe obtained from Wild Game Recipes.*

