



## **FRESH WALLEYE**

2 (6 to 8-ounce) walleye fillets  
Salt and freshly ground black pepper  
Flour, for dredging  
6 tablespoons butter  
2 tablespoons Heinen's All Natural Olive Oil  
1/2 cup sliced white mushrooms  
1/2 cup diced tomatoes

Season both sides of walleye with salt and pepper. Coat both sides of the walleye fillet with flour, tapping off the excess.

Heat 4 tablespoons butter in a nonstick skillet over medium-high heat; cook the walleye on one side for 2 to 3 minutes, or until golden. Turn the fillet over and cook until fish is opaque and cooked through. Remove to a plate and keep warm.

To the skillet, add 2 tablespoons butter and 2 tablespoons olive oil and the sliced mushrooms and diced tomatoes to the fish pan and cook until mushrooms are golden and any liquid has evaporated. Garnish with a lemon wedge.

Makes 2 servings