

Fish Fillets in Wine Sauce

Make this recipe in foil so there is nothing to clean up!

Ingredients:

- 1 tbsp. olive oil
- 1 cup mushrooms, sliced
- ½ cup green onion, chopped
- 1 clove garlic, minced
- 12 oz. fish fillets
- 2 tbsp. blush wine
- 2 medium tomatoes, peeled, cored, and sliced
- ½ cup broccoli, chopped into tiny pieces
- 2 tbsp. fresh parsley, snipped
- Hungarian paprika (optional)
- Lemon slices

Ingredients:

In skillet, heat olive oil. Add mushrooms, onions, and garlic. Sauté for 1-2 minutes. Add wine, tomatoes, broccoli, parsley, and fish. Cover and simmer for 5-8 minutes or until fish flakes easily with fork. Remove fillets to warm platter. Pour tomato sauce over fish. Garnish with paprika and lemon wedges.

