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Salsa Catfish

This is one of those recipes that you can get ready really fast. It is healthy and super easy. It also happens to be quite inexpensive! I went ahead and used homemade salsa in this recipe but feel free to use your favorite store bought kind. This is what you are going to need for this:

4 large catfish fillets

6 small red potatoes, sliced

1/2 large yellow or brown onion, sliced

1 lemon, juiced

Salt/Pepper

1/2 cup sour cream

1 cup salsa

Preheat oven to 350 degrees.

Layer an oven proof dish with the sliced potatoes. Top with the onions. Place the catfish on the onions. Season the fish with the lemon juice and salt and pepper. Using a spatula spread the sour cream on the fish. Cover with the salsa and place in the oven. Bake for 20 minutes, until fish is cooked through.

Using a spatula scoop out every fillet carefully, including all of the potatoes. Serve.