

# SIMPLE CAESAR ORANGE ROUGHY

## ingredients:

- 8 Orange Roughy fillets (4 ounces each)
- 1 cup creamy Caesar salad dressing
- 2 cups crushed butter-flavored crackers (about 50 crackers)
- 1/2 cup grated parmesan cheese

## directions:

1. Preheat oven to 400 degrees. Pat fish dry and season the fillets with salt and pepper. Place fillets in a greased 9x13 baking dish. Cover fillets with salad dressing and top with the crushed crackers.
2. Bake, uncovered for 10 minutes. Sprinkle with cheese. Bake until fish flakes easily with a fork and cheese is melted, 3-5 minutes longer.

Enjoy!

