

Greek Flounder

1/4 cup lemon juice
1 1/2 tablespoons balsamic vinegar
1 teaspoon dried oregano
1 1/2 teaspoons olive oil
1/4 teaspoon salt 1/8 teaspoon pepper
4 (4 ounce) flounder fillets
3 tablespoons chopped fresh parsley

Combine and mix the lemon juice, balsamic vinegar, dried oregano, olive oil, salt & pepper into a small bowl.

Place fish fillets in a 13 x 9 baking dish coated with cooking spray; pour above combined ingredients over fish.

Bake at 350 degrees for 13 to 15 minutes or until fish flakes easily when tested.

Sprinkle with parsley and serve.