

Fish Florentine Thermidor

Ingredients:

4 fish fillets (any mild fish, fairly thin)
1 pkg. frozen spinach or fresh spinach
2 cups milk
1/2 c. grated cheddar cheese
1/2 lb. shrimp
butter
salt
white pepper

Directions:

Brush fish with melted butter, sprinkle with salt and white pepper. Add spinach. Roll up and secure with a toothpick. Stand in baking dish. Pour milk over fish. Bake at 350 degrees for 30 minutes or until flaky.

Meanwhile, boil shrimp, cool and peel.

When fish is cooked, add shrimp. Sprinkle with grated cheese. Return to oven until cheese melts.