Pan-Seared Walleye

HOW TO MAKE PAN SEARED WALLEYE

Print the recipe and full instructions below.

1. Heat a skillet to medium heat and add the oil or butter to the pan.
2. Season the walleye filets generously with lemon pepper seasoning.
3. Place the fish right over the melted butter.
4. Then put a lid over the top of the fish to create steam inside the pan.
5. Cook the fish for 4 to 5 minutes per side or until the fish reaches 145 degrees. The walleye will turn white when it is done cooking.