

## Panko Crusted Grouper with a Citrus Butter Sauce

1/2 cup softened butter, plus  
4 (8 ounce) fillets grouper  
1 teaspoon salt  
1 tablespoon lemon zest  
1 tsp pepper

2 teaspoons garlic powder  
2 teaspoons onion powder  
1/4 cup lime juice  
1/4 cup fresh orange juice  
1 cup panko bread crumbs

### DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C). Lightly butter a 9x13-inch glass baking dish and set aside.
2. Season the grouper fillets with salt, lemon zest, pepper, garlic powder, and onion powder; place into prepared baking dish. Spread about 2 tablespoons of softened butter over the top of each fillet. Pour in the lime and orange juices, then cover each fillet with panko bread crumbs.
3. Bake in preheated oven until fish is opaque and flakes easily with a fork, about 15 minutes. Serve fish with slices of oranges and limes and drizzled with melted butter from baking dish.