

# Baked Gefilte Fish

Recipe By *OU Kosher*



Cooking and Prep:  1  
h 35 m

Serves:  6

Contains: 

Preference: Parve

Easy, no-fuss way to cook gefilte fish. Courtesy of the Women's Branch of the OU

Difficulty: Easy

Occasion: Passover, Shabbat

Diet: Gluten Free, Low Fat,  
Pescetarian

Source: OU Kosher

Cuisines: Ashkenazi

## Ingredients (5)

### Main ingredients

- 1 loaf **Ungar's Gefilte Fish** or other kosher for Passover gefilte fish`
- 8 ounces **Gefen Tomato Sauce**
- 1/2 onion, sliced
- 1 teaspoon black or white pepper
- 1 teaspoon sugar

## Start Cooking

### Prepare the Fish

1. Preheat oven to 350°F.
2. Unwrap loaf of frozen fish. Place in greased loaf pan.
3. Mix pepper and sugar with tomato sauce and pour over fish.
4. Put sliced onions on top. cover with foil, and cook until done.