Baked Red Snapper

2 (6- to 8-ounce) red snapper fillets

4 tablespoons butter

1 medium clove garlic, minced

1/2 teaspoon Worcestershire sauce

1/2 teaspoon Cajun seasoning

1/8 teaspoon freshly ground black pepper

1 to 2 teaspoons chopped fresh parsley

1 teaspoon dried chives

3 to 4 tablespoons dry breadcrumbs

2 tablespoons freshly grated Parmesan cheese

Combine butter, garlic, Worcestershire, Cajun seasoning, pepper, parsley, and chives in skillet.

Cook over low heat for 2 minutes.

Brush both sides of the fish fillets with some of the butter and herb mixture.

Toss the breadcrumbs with the remaining butter mixture and Parmesan cheese.

Spread the breadcrumb mixture over the fillets.

Press onto the tops of the fillets with hands.

Bake in a 400 oven for about 12 minutes.