**Panfish Asparagus Bake**

1 cup diced carrots

1 small onion

2 tablespoons butter

2 cups cooked flaked panfish or other lean fish

1 (10 ¾ ounce) condensed cream of mushroom soup

1 package (10 ounce) frozen asparagus cuts, thawed

¼ cup milk

2 teaspoons fresh lemon juice

¼ teaspoon salt

1/8 teaspoon pepper

2 cups House-Autry Buttermilk Biscuit Mix

½ cup water

1 teaspoon dried parsley flakes

Dash Paprika

Pre-heat oven to 375 degrees. In a 9-inch skillet, over medium heat, sauté carrots and onion in butter until tender, about 10 minutes. Remove to a 1 ½ quart casserole dish. Stir in fish and next 6 ingredients.

Ina a small bowl, combine House-Autry Buttermilk Biscuit mix, ½ cup water, parsley flakes and paprika. Mix with a fork. Drop mounds of dough on fish mixture in casserole dish.

Bake until biscuits are golden brown and casserole is bubbly, about 30 minutes. Brush biscuits with melted butter before serving.