

Baked Tilapia with Garlic Butter

Ingredients

4 Tilapia Fillets
3 tbsp Butter
2 cloves Garlic, minced
Black Pepper
Salt
Dried Parsley
Dried Thyme
Paprika

Directions

In saucepan, combine butter, garlic, pepper, salt, parsley, thyme and paprika. Heat over low heat until butter is melted and starts simmering. Remove from heat.

Brush a little of the butter mixture in the bottom of a shallow baking dish to prevent sticking. Place tilapia fillets on the buttered area. Brush top of each fillet with butter mixture.

Bake at 350° for 12-15 minutes, or until fish flakes easily with a fork.

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