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Tilapia Veracruz

Ingredients:

4 tilapia filets
1 tbsp olive oil
1/2 small onion diced
2 garlic cloves diced
2 medium tomatoes diced
1 jalapeno chopped
1/4 cup sliced pitted green olives
1/4 cup capers drained from brine
1/8 cup cilantro minced
1/2 tsp oregano
1/4 tsp marjoram
1 bay leaf
2 lime wedges for garnish
Salt and pepper to taste

Directions:

1. Heat oven to 400 degrees.
2. Spray baking sheet and bake for 20 min.
3. While fish is baking, add olive oil, garlic, and onion to a pan over medium heat.
4. Add tomatoes, green olives, jalapeno, capers, oregano, marjoram, bay leaf, and salt and pepper to pan.
5. Reduce to simmer and cook for another 8-10 minutes until all flavors are well blended.
6. When fish is done, top each filet with generous amount of cooked mixture.
7. Add cilantro to top and add lime to side of the dish.