



Makes 2 Servings

Use Chantal® Talavera Collection™ Oval Baker

Lemon Pepper Tilapia

Ingredients:

- 1 tablespoon lemon pepper
- ¼ teaspoon salt
- 1 minced garlic clove
- 3 tilapia fish fillets
- 1 tablespoon olive oil
- Pinch of paprika
- Slice of lemon

Preparation:

1. Preheat oven to 350° Fahrenheit.
2. Combine lemon pepper, salt and garlic together in a mixing bowl.
3. Place tilapia fillets in Talavera Oval Baker. Using a basting brush, brush one side of the fillets with olive oil. Sprinkle an even portion of lemon pepper mixture on same side of fish.
4. Flip fillets over and repeat step 3.
5. Sprinkle paprika and squeeze lemon over fillets to your liking. Place baker into oven and bake for 10 minutes. Let cool and serve!

