

Kickin Tilapia with Aioli

Ingredients

1 1/2 lbs tilapia fillet
2 tbsp chili powder
1 tsp garlic powder
1 tsp onion powder
1 tsp cumin
1/8 tsp black pepper

Aioli:

1 1/2 cups mayonnaise
5 cloves garlic, minced
1 1/2 tbsp lemon juice
1 1/2 tbsp Dijon mustard
3/4 tsp dried basil

Directions

Aioli: Combine all ingredients in small bowl. Mix well. Refrigerate at least one hour prior to serving.

Fish: Grease racks of grill to prevent sticking. Preheat grill. In a small bowl, mix together spices: chili powder, garlic powder, onion powder, cumin, and black pepper. Sprinkle both sides of fish with spices.

Grill fish for 6 minutes, turning once halfway through. Fish is done when opaque and flakes easily with a fork. Serve with aioli.

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