

OVEN FRIED FISH

Yield: 4 Servings | Serving Size: 1 fillet

Cost/Serving: \$1.60

Ingredients:

1 egg, slightly beaten

1/2 teaspoon salt

1/2 teaspoon black pepper

1/2 cup breadcrumbs

1-pound frozen tilapia fillets, thawed (4 fillets)

1 Tablespoon melted butter

1 fresh lime or lemon, sliced (optional)

Directions:

- 1) Preheat oven to 350°F.
- 2) Wash the lime or lemon (if using).
- 3) Collect, slice, and measure all ingredients before starting to prepare the recipe.
- 4) In a bowl, add egg, salt, and pepper and beat together.
- 5) Put breadcrumbs in a separate small bowl.
- 6) Dip fish fillets in the egg mixture, then dip in the breadcrumbs to coat.
- 7) Melt butter in a shallow 9 x 13-inch baking pan for 1 minute in the oven,
- 8) Remove the pan from the oven and tilt pan to coat with butter.
- 9) Arrange fish fillets in the pan.
- 10) Bake uncovered for 15 to 20 minutes or until fish flakes easily with a fork.
- 11) Serve topped with lime or lemon slices (if using).
- 12) Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

Be creative! Instead of breadcrumbs, use crushed, unsweetened cereal or crushed crackers.

Nutrition Facts

4 servings per container

Serving size 1 Fillet (160g)

Amou	nt Per	Serving :
Cal	ori	es

100

Calories	100
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 460mg	20%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 27g	54%
Vitamin D 9mcg	45%
Calcium 52mg	4%
Iron 1mg	6%
Potassium 612mg	15%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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