



# Chipotle Roasted Tilapia

- 4 8-ounce tilapia fillets
- Salt and pepper to taste
- 1-2 chipotle peppers in adobo sauce, minced
- 1 teaspoon adobo sauce
- 1/2 cup mayonnaise (I use Hellmann's with extra virgin olive oil)
- 1/4 cup shredded Mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 1 garlic clove, minced
- 1 teaspoon garlic powder

Preheat oven to 425 degrees. Season fish fillets on both sides with salt and pepper. Place fillets in a single layer in a lightly greased 13x9x2 inch baking dish. Set aside. In a small bowl, combine chipotle peppers, adobo sauce, mayonnaise, mozzarella and Parmesan cheeses, garlic and garlic powder. Spread the chipotle mixture evenly over the fish fillets. Bake, uncovered, until fish flakes easily with a fork and sauce is bubbly and brown on top, 15-20 minutes (depending on the thickness of the fish). *Makes 4 servings.*