



Cracker Crusted Baked Tilapia

Ingredients:

2-4	Tilapia Fish Fillets
3 Tbsp	Melted Butter
30 (approx)	Savory Crackers

Directions:

Heat oven to 400°F. Lightly grease a large shallow baking dish. Crush the Savory Crackers in a zip top bag until they look like coarse breadcrumbs. Mix the melted butter and cracker crumbs together in a bowl. Arrange fish on the baking pan and sprinkle the crumb mixture over the tilapia fillets. Pack the crumb mixture over the top and sides of the fish fillets. Place in the oven and bake for 20 minutes or until the fish flakes easily (thin fillets may take less time; very thick fillets may take longer). Enjoy!

Recipe Varieties: Substitute tilapia for your favorite white fish. Also works great on chicken, but cooking time will increase.

Savor the Flavor!

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