

## Easy & Spicy Lemon Garlic Baked Tilapia Recipe

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Servings: 2

### Ingredients

- 4-6 Tilapia Fillets
- 1 tbsp Lemon Juice
- 3 tbsp Butter
- 1 tsp Garlic Minced
- 1/2 tsp Red Chilli Powder
- Salt to taste
- 1/2 tsp Black pepper Freshly Cracked
- 1 lemon Cut into thin slices
- 2 tbsp Fresh Parsley Chopped



### Steps

1. Wash the Tilapia fillets and pat them dry.
2. Arrange the fillets in a baking tray.
3. Mix lemon juice, butter, garlic, red chilli powder, salt and black pepper in a bowl.
4. Pour this mixture over the tilapia.
5. Arrange lemon slices in between the fillets.
6. Pre heat the oven to 180 degrees C (350 Degrees F).
7. Bake the fish for 15-20 minutes.
8. Garnish with fresh parsley.
9. Serve hot.

### Notes

- You can increase the amount of lemon juice if you like it even more tangy.
- Do not overcook the fish otherwise it will become dry.
- Use the residual liquid to pour over the fish fillet once you have served it on the plate.
- Serve this dish as an appetizer or with steamed rice and sautéed vegetables as main course.