

Crackered Tilapia

Recipe By *Faigy Grossman*



Cooking and Prep:  30
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Serves:  4

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Pescetarian

Source: Family Table by
Mishpacha Magazine

A lovely fish dish, easy to prepare and delicious to eat. Thanks belong to my wonderful daughter-in-law for suggesting this idea — we all loved it (no small thing when you have picky eaters in your family, like I do!).

Ingredients (8)

Main ingredients

- 25 round salty crackers, such as Snackers
- 4 cubes **Dorot Gardens Frozen Parsley**
- 3 cubes **Gefen Frozen Garlic**
- 4 tablespoons olive oil
- 1 teaspoon salt

1/4 teaspoon black pepper

4 fillets tilapia, rinsed well

Sommelier Suggests

[Baron Herzog Pink Pinot Grigio](#)

Start Cooking

Make the Fish

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In a food processor fitted with the S-blade, combine all ingredients except for the fish. Pulse until mixture forms a loose paste.
3. Place tilapia fillets onto a foil-lined baking sheet. Divide mixture among fillets; spread evenly to coat.
4. Bake, uncovered, for 20 minutes; serve warm.

Credits

Photography: Estee Kafra.

Styling: Estee Kafra.