

Tangy Broiled Tilapia

Recipe By *Dining In*



Cooking and Prep:  35
m

Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Pescetarian, Gluten Free

Source: Dining In

This recipe is easy to prepare and very tasty...just watch it carefully and don't let it burn!

Ingredients (4)

Main ingredients

- 1/2 cup **Gefen Duck Sauce**
- less than 1 tablespoon mustard
- 4 tilapia fillets
- paprika, for color

Start Cooking

Prepare the Fish

1. Mix the duck sauce and mustard together. Smear generously over fillets. Sprinkle with paprika.
2. Cover and bake for 20 minutes; uncover and broil for another 10 minutes or until golden brown.

Tip:

For a more festive look, sprinkle on some sesame seeds before baking.

Credit

Photography and Styling by Chavi Feldman