



## Roasted Garlic and Nut-Crusted Fish

Great for a light dinner with some jasmine rice.....

**Servings: 4**

1/2 cup KRAFT Light Sicilian Roasted Garlic Balsamic Vinaigrette Dressing  
4 tilapia fillets (1 lb.)  
1/4 cup finely chopped Mixed Nuts  
2 Tbsp. finely chopped cilantro  
1 clove garlic, minced  
1 tsp. Peanut Oil



POUR dressing over fish in shallow dish; turn fillets over to coat both sides with dressing. Refrigerate 30 min. to marinate. Meanwhile, combine nuts, cilantro, garlic and oil.

HEAT oven to 375°F. Remove fish from marinade; discard marinade. Place fish on lightly greased baking sheet. Top with nut mixture; press lightly into fish to secure.

BAKE 10 to 12 min. or until fish flakes easily with fork.

SUBSTITUTE your favorite mild white fish, such as flounder, for the tilapia.



**ANDY THORNAL COMPANY**

336 Magnolia Ave.  
Winter Haven, FL 33880  
(800) 499-9890 • (863) 299-9999

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