



TILAPIA WITH ORANGE-CUCUMBER SALSA & ORZO

INGREDIENTS

For the Salsa:

- ½ Cucumber, peel and small-diced
 - 2 Oranges, peeled and small-diced
 - *¼ Red Onion, small-diced
 - 1 TBSP Minced Cilantro
 - ½ tsp Salt
 - ¼ tsp Black Pepper
- 8 oz Orzo, cooked according to package instructions
1 Pint Cherry or Grape Tomatoes, halved lengthwise
4 Tilapia Filets
2 TBSP Taxy-Mexy + ½ TBSP for Orzo
¼ Cup Olive Oil
1 TBSP Minced Cilantro

SERVINGS: 4

Notes:

Omit the red onions if your kids won't eat them. The salsa is just as good without it.

INSTRUCTIONS

1. Preheat the oven to 400 degrees F.
2. Toss salsa ingredients together in a small bowl and refrigerate.
3. In a sheet pan, place tilapia filets and tomatoes on the side.
4. Season both the fish and tomatoes with 2 TBSP Taxy Mexy and pour olive oil over both.
5. Rub it on both sides of the fish.
6. Cook for 12-14 minutes until fish is cooked through and tomatoes are blistered.
7. Toss tomatoes with cooked orzo, 1 tsp Taxy Mexy Blend and minced cilantro.
8. To serve, place orzo in a dish, top with fish and garnish with salsa.

