

# Broiled Parmesan Tilapia

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- 2 lbs tilapia, thawed
- 2 tablespoons Old Bay seasoning
- 1/2 cup fresh grated Parmesan cheese
- 1/4 cup Food Club butter, softened
- 3 tablespoons Food Club mayonnaise
- 2 tablespoons fresh lemon juice
- 1/4 teaspoon dried basil
- 1/4 teaspoon Food Club ground black pepper
- 1/4 teaspoon Food Club paprika
- 1/4 teaspoon Food Club garlic powder
- 1/8 teaspoon Food Club onion powder
- 1/8 teaspoon celery salt

Preheat the broiler in your oven to medium-high or high. Spray a broiling pan or baking sheet with lots of non-stick spray. In a small bowl, mix the cheese, butter, mayonnaise, and lemon juice. Add all the spices and blend well. Set aside. Arrange fish fillets in a single layer on the prepared pan. Sprinkle evenly with half of the Old Bay seasoning. Broil a few inches from the heat for 2 to 3 minutes. Flip the fillets over, sprinkle with remaining Old Bay seasoning and broil for 2 to 3 more minutes. Remove the fillets from the oven and spread evenly with the Parmesan cheese mixture. Broil for 2 to 3 minutes or until the topping is browned and fish flakes easily with a fork. Depending on the thickness of your fish fillets, they will finish cooking in varying amounts of time. Be careful not to overcook the fish. Serve immediately.