



THERE'S PLENTY OF FISH IN OUR SEA!

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Name: Katie Ward

Recipe Title: Katie's Kickin' Tangy Tilapia with Buttery Angel Hair Pasta

Recipe Ingredients:

- 2 Sticks of butter
- Frozen tilapia
- Weber Nolan's Cajun Seasoning
- 100% grated parmesan cheese
- Granulated Garlic
- Lemons
- Mango-Peach salsa
- Shredded parmesan cheese
- Olive oil
- Angel hair pasta

Tools:

- Tin Foil
- Pot
- Strainer
- Pan

Recipe Instructions

1. Set the oven to 350 degrees
2. Cut one stick of butter into thirds and each slice on a sheet of tin foil.
3. Press one slice of frozen tilapia on each slice of butter.

4. Apply the cajun seasoning and grated parmesan cheese on each tilapia slice generously. Sprinkle some granulated garlic on each tilapia slice.
5. Cut a lemon in half and then cut the half into three circular slices. Save the other half of the lemon for later.
6. Take each slice and cut it from middle to end. Do NOT cut the lemon all the way through! Twist the lemon slice so that the two halves are diagonal and place each lemon slice on a slice of tilapia.
7. Fold the tin foil containing the fish. Leave some space so that the butter can melt.
8. Place the tin foils with the fish on a pan and place in the oven for 25 minutes.
9. Boil water with oil olive oil over a stove and then cook the angel hair pasta until ready, while the tilapia cooks.
10. When pasta is ready, strain the pasta and scoop pasta onto a plate.
11. Melt some butter and pour the melted butter and a little grated parmesan cheese over the pasta.
12. When the fish is ready, open the tin foil and place one fish on a pile of pasta. Remove the lemon slices from the tilapia slices.
13. Add a spoonful of mango-peach salsa and some shredded parmesan cheese on each slice of fish.
14. Take the other half of the previously cut lemon and squeeze it over each tilapia slice.
15. Replace the twisted, sliced lemons back on each Tilapia slices.