# Grilled Tilapia Burgers

### Makes 4 Servings

### **Ingredients:**

2 (8 ounce) tilapia filets cut in half horizontally

2 tablespoons extra virgin olive oil

1 teaspoon garlic powder

4 whole-wheat hamburger buns

1 cup coleslaw mix with dressing included

1/2 cup crushed pineapple drained

1/4 teaspoon pepper

1/4 teaspoon sea salt

#### **Directions:**

- 1. Spray a non stick skillet with non-stick spray and heat.
- 2. Place tilapia in the skillet and sprinkle with onion powder, cracked pepper, and sea salt and grill. Grill on each side for about 5 minutes, and after flipping the first time, sprinkle the opposite side with onion powder, garlic powder, cracked pepper, and sea salt. To test doneness, ensure that fish flakes easily.
- 3. Wile tilapia is cooking, combine coleslaw mix, dressing, and crushed pineapple in a medium sized bowl. Mix until combined.
- 4. Top half of whole wheat hamburger bun with one cooked tilapia filet, and 1/4th prepared pineapple coleslaw and other half of hamburger.

<b>Nutrition Facts</b>	
4 servings per containe Serving size	r (213g)
Amount per serving Calories	320
*	Daily Value
Total Fat 12g	15%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 460mg	20%
Total Carbohydrate 30g	11%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes 0g Added Sugar	s 0%
Protein 27g	
Vitamin D 4mog	20%
Calcium 72mg	6%
Iron 2mg	10%
Potassium 515mg	10%

## **Family Conversation Starter:**

Name three things you are thankful for today.



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