# Lemon Butter Fish

#### Makes 4 Servings

### **Ingredients:**

4 -4oz tilapia fillets raw

1 Tbsp olive oil extra virgin

1 lemon sliced

1 tsp paprika

#### **Butter Sauce**

1 tsp butter or margarine unsalted

3 Tbsp lemon juice

Salt free seasoning garlic and herb season to taste.

#### **Directions:**

- 1. Preheat oven to 350°F. Drizzle the olive oil over the bottom of a 13 x 9 inch baking dish. Place fish filets in dish and place lemon slices over the filets. Sprinkle with ground black pepper and paprika. Place in the oven, cook until fish turns opaque and flakes easily (10 minutes).
- 2. While fish is baking prepare the sauce by adding the butter or margarine to a small skillet and heat just until melted. Add the salt free seasoning and juice of a lemon.
- 3. When the fish is cooked throughout remove from the oven and drizzle with the lemon butter sauce.

Nutrition F	acts
servings per container Serving size	(145g)
Amount per serving Calories	150
% 0	aily Value
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 60mg	3%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 23g	
Vitamin D 4mog	20%
Calcium 19mg	2%
Iron 1mg	6%
Potassium 397mg	8%

## **Family Conversation Starter:**

Can you tell me one thing that you learned today that you think I might not know?



The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife. Extension. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating