

Broiled Tilapia Parmesan

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- 1/4 cup Parmesan cheese (from the jar)
- 1/8 cup butter, softened
- 1.5 Tbsp mayonnaise
- 1 Tbsp fresh lemon juice
- 1/8 tsp dried basil
- 1/8 tsp ground black pepper
- 1/8 tsp onion powder
- 5 tilapia fillets

Directions

1. Preheat your oven's broiler. Grease a cookie sheet lined with aluminum foil.
2. In a small bowl, mix together the Parmesan cheese, butter, mayonnaise and lemon juice. Season with dried basil, pepper, onion powder. Mix well and set aside.
3. Arrange fillets in a single layer on the prepared pan. Broil a few inches from the heat for 2 to 3 minutes. Flip the fillets over and broil for a couple more minutes. Remove the fillets from the oven and cover them with the Parmesan cheese mixture on the top side. Broil for 2 more minutes or until the topping is browned and fish flakes easily with a fork. Prepare your mouth for a parmesan cheesy party!

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