

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Poached Tilapia in Creamy Chipotle Sauce



Ingredients:

- 3 tablespoons butter
- 1/2 medium onion, sliced
- 1 clove garlic, finely chopped
- 1 cup Mexican Crema or Sour Cream
- 2 chipotle peppers in adobo sauce
- 6 tilapia steaks/fillets

Directions:

Puree the Mexican crema and chipotle peppers in a blender until smooth, set aside. Melt the butter in a large skillet. Add the the onions and garlic and saute for 2 minutes over medium heat. Stir in the Mexican crema and chipotle sauce; season lightly with salt and pepper. Once sauce begins to bubble, reduce heat and add the tilapia steaks. Cover and reduce heat to low heat, let simmer for 15 minutes or until fish is completely cooked. Serve with [Mexican Rice](http://www.lacocinadeleslie.com/2010/03/mexican-rice.html) and plenty of warm corn tortillas. **Enjoy!**

<http://www.lacocinadeleslie.com/2010/03/tilapia-en-salsa-de-chipotle.html>