



BAKED TILAPIA WITH SHRIMP SAUCE

Serves 2

Ingredients:

- 1 lb. Tilapia filets
- 1½ tsp. Seasoned Salt
- 1 can Cream of Shrimp soup
- ½ cup milk
- ½ cup Ritz Cracker crumbs
- ¼ cup melted butter or margarine
- Pinch of Paprika
- Pinch of Parsley

Directions:

1. Arrange fish in buttered 6 x 10 inch baking dish.
2. Sprinkle with seasoned salt.
3. Combine soup with milk, stir until smooth. Pour over fish.
4. Combine crumbs and butter and sprinkle over fish and sauce.
5. Sprinkle with paprika and parsley.
6. Cover and bake 10 to 15 minutes until brown and bubbling hot.