

Broiled Tilapia Parmesan

½ Cup Parmesan cheese
¼ Cup Butter/Margarine (softened)
3 tbs Mayonnaise
2 tbs lemon juice
pepper
1 – 2 lbs tilapia
(other white fish works well)

Preheat oven broiler.

Line pan with aluminum foil, and spray w/pam

In small bowl, mix the cheese, butter, mayo and lemon juice.
Mix well and set aside.

Arrange fish on pan in single layer.

Broil a few inches from the heat for 2 to 3 minutes.

Flip over and repeat.

Remove from oven, and cover with the cheese mixture.

Broil for 2 to 3 minutes more or until the topping is browned and fish flakes easily.