

# Broiled Parmesan Tilapia

## Ingredients:

- 2/3 c. grated Parmesan cheese
- 1/4 c. mayo
- 2 T lemon juice
- 4 T minced chives
- 3 lbs Tilapia fillets, *I have also used Swai with good results*
- Salt and pepper, to taste (*I have been using Lawry's Garlic Salt*)

## Directions:

Preheat broiler.

Mix together the first 4 ingredients and set to the side.

Cover pan with foil and lightly grease with olive oil.

Season Tilapia with salt and pepper then place them on the greased pan; broil for 3 to 4 minutes then turn and repeat.

Remove from oven and spoon the reserved cheese mixture over the tops of the fillets, spread in a thin layer.

Broil for another 3-4 minutes or until browned.

This is delicious when served with [Super Yummy Caulitaters](#) and [Steamed Asparagus](#)!