

Sweet and Spicy Pineapple Tilapia Packets

SERVING: 1 FILET YIELD: 6-8 PREP TIME: 10 MIN TOTAL TIME: 30 MIN

Ingredients

- Non-stick cooking spray
- 2 Ib tilapia filets, thawed
- 1 tsp garlic powder
- 1/4 tsp pepper
- 1 cup instant brown rice, uncooked
- 1 cup water
- 1/2 onion, chopped
- 1/4 cup fresh cilantro, chopped
- 1/2 can (20 oz) crushed pineapple in juice, drained
- 1 can diced tomato with green chilies, 10 oz can, drained and rinsed
- 1 can jalapenos, 4 oz can, drained
- 1 lime, juiced

Directions

- 1. Preheat oven to 375°F. Cut or tear 4 heavy-duty foil equal size about 12-by-16-inch pieces.
- 2. In a small bowl, combine chopped onion, crushed pineapple, diced tomatoes, jalapeno, lime juice, pepper and garlic.
- 3. Using a baking sheet, place the 4 foil cut-outs and coat with cooking spray. Place tilapia onto foil.
- 4. Evenly spread mixture over tilapia. Fold the sides of each foil packet, covering completely and sealing the packet closed.
- 5. Place into oven and bake until cooked through, about 15-20 minutes or internal temperature of at least 145 degrees F.
- 6. Meanwhile, prepare rice according to package directions. Fluff with fork, add cilantro & set aside.
- 7. Serve fish over rice. Enjoy!

Serving size 11	filet (0.0g
Amount Per Serving Calories	220
9	6 Daily Value
Total Fat 2.5g	39
Saturated Fat 1g	59
Trans Fat 0g	
Cholesterol 65mg	229
Sodium 320mg	14
Total Carbohydrate 21g	80
Dietary Fiber 2g	7
Total Sugars 7g	
Includes 0g Added Sugars	0
Protein 28g	
Vitamin D 4mcg	209
Calcium 30mg	2
	89

*Recipe adapted from onieproject.org

*Cost information includes lower cost ingredients found at local grocery store 9/23/22.





Cost Per Recipe

Cost Per Serving

\$12.75

\$1.82

Nutrition Facts

8 servings per container

Serving size

2/3 cup (55g)

Amount per serving Calories

230

% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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