

Easter Tilapia with Crabmeat Topping©

Fish—Ingredients:

- 10 tilapia filets (make 1 or 2 extra)
- 3 oz. Kerry Gold™ Irish Butter, melted
- lemon pepper

Method:

Preheat a conventional oven to 350°, convection oven to 325°.

Line a cookie sheet with foil and spray with Pam™. Arrange filets on foil and baste with butter. Sprinkle lemon pepper over all filets. Cover loosely with foil and bake 18–20 minutes.

Topping—Ingredients:

- 2 Tbsp. olive oil
- 2 oz. Kerry Gold™ Irish Butter
- 1 medium onion, sliced
- 12–16 oz. asparagus (break off hard part, scrape scales with potato peeler and cut into 1/4 inch pieces)
- 1 tsp. lemon pepper
- 1 tsp. cilantro from tube or fresh, chopped
- 1 tsp. dill from tube or fresh, chopped
- 1/2 cup white wine
- 1/2 cup cream or half and half
- 2–0.9 oz. pkgs. Knorr™ Hollandaise Sauce Mix
- 2 Tbsp. lemon juice
- 1/2 cup fish juice
- 1–16 oz. can Phillips™ Crabmeat
- 2 green onions, sliced
- parsley for decoration

Method:

Spray a large pot with Pam™. Heat oil, butter and sauté onion tender crisp. Add asparagus and sauté tender crisp. Add remaining ingredients except fish juice, crabmeat, onions and parsley and heat through. When fish is done, pour juice into pot and simmer to a creamy consistency. Add crabmeat just before serving and heat though. If too heavy, add more fish juice or half & half.

To Serve:

Arrange fish on a serving platter and spoon some of the topping over all. Put the remaining topping in a separate bowl. Sprinkle top with green onion slices and decorate with parsley.

Hint: Money saver? Use only asparagus!

