



# FRESH TILAPIA MEXICANA

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## INGREDIENTS

- 2 tilapia fillets
- garlic salt
- cumin
- 1 medium tomato
- 1 small onion
- 2 sprigs fresh cilantro
- jalapeno (optional)
- romaine or bibb lettuce leaves
- lime

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## INSTRUCTIONS

- Season the tilapia fillets with the garlic salt and cumin to your liking and saute them until done.
- For the pico de gallo, chop the tomato, onion, cilantro, and jalapeno.
- Mix with some more of the garlic salt, to taste.
- Place tilapia on a piece of lettuce with some pico and some fresh lime juice.