Mango-licious Tilapia

Yield: 25 Serving Size: 1

Portion Size: 1 tilapia fillet with salsa

Recipe View: Public Recipe ID: 515

Status: Approved

Contributed By: UBA BEATRICE LEWIS NEIGHBORHOOD SC

Tags: > Entrée > Dairy-Free > Good Source of Fiber > Good Source of Iron > Good Source of Potassium > Good Source of

Vitamin C

Ingredients

>> 6 3/4 lb(s) tilapia fillets - raw (each fillet weighs approximately 4-6 oz)		
>> 6	avocados, peeled, pitted and diced	

- >> 1 jalapeno pepper, seeded and chopped
- >> 6 mangos, peeled, pitted and diced
- >> 2 lb(s) red onions, chopped
- >> 3 lb(s) tomatoes, fresh, seeded and chopped
- >> 6 limes, zested and juiced
- >> 2 cup(s) orange juice
- >> 3 tbsp(s) orange zest
- >> 1/4 cup(s) vegetable oil
- >> 1 1/2 cup(s) cilantro, fresh, chopped
- >> 1 tsp(s) ginger root, fresh, minced
- >> 1 tsp(s) crushed red pepper

Nutrition Facts

Serving Size 1 (1 tilapia fillet with salsa)

Amount Per Serving	
Calories 248	Calories from Fat 90
	% Daily Value *
Total Fat 10g	15%
Saturated Fat 2g	9%
Trans Fat 0g	0%
Cholesterol 48mg	16%
Sodium 58mg	2%
Carbohydrate 19g	6%
Dietary Fiber 5g	18%
Sugar 12g	
Protein 24g	49%
Vitamin A 24%	• Calcium 4%
Vitamin C 77%	• Iron 7%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Directions

- >> 1. Preheat oven to 375°F.
- >> 2. In a shallow baking dish, combine the vegetable oil, orange juice, orange zest and crushed red pepper.
- >> 3. Place the tilapia onto the baking dish and turn to coat with orange mixture.
- >> 4. Bake for 10-12 minutes or until tilapia flakes easily with a fork.
- >> 5. While fish cooks, combine the mango, red onion, avocado, tomatoes, limes, jalapeno, ginger root and cilantro.
- >> 6. Set aside until fish has finished cooking (internal temperature reaches a safe minimum of 145°F).
- >> 7. Place tilapia fillets on a platter and spoon the salsa over them to serve.

Requirements

>> The NYC Food Standards require that canned/frozen seafood contain <=290 mg sodium per serving.