



### **Tilapia Vera Cruz**

This recipe serves 8

8-10 oz. fresh tilapia fillets  
2 lbs fresh tomatillos  
2 ears of corn or one 16 oz. can of kernel corn  
3 tomatoes  
1 red onion  
1 1/2 cups vegetable stock  
1 jalapeno  
1 bunch cilantro  
2 cups Japanese (“panko”) bread crumbs  
1/2 cup lemon juice  
1/2 cup lime juice  
Salt and pepper to taste

Roast tomatoes, corn and red onion over open flame (use barbecue or broiler until skin is brown). Remove vegetables and let cool. Then dice tomatoes and red onion, and slice corn off cob.

Bring two quarts of water to boil, then add two lbs. peeled tomatillos. Boil for 10 minutes remove and drain.

Dice cilantro and jalapeno and blend with tomatoes, corn and red onion. Using a blender, puree tomatillos adding vegetable stock while pureeing. Then combine puree with diced vegetables, season with salt and pepper to taste. Combine lemon and lime juices. Dip washed tilapia fillets in juice then cover the fillets with the Japanese bread crumbs.

Using a skillet or flat grill, heat to 350 degrees. Add one tablespoon of olive oil, add fillets and cook until golden brown on each side – approximately 3 to 5 minutes per side.

Ladle 2 oz. of Vera Cruz salsa onto plate placing fillets on top of salsa. Garnish with cilantro sprig and lime wheel. Serve with white rice, black beans and steamed seasonal vegetables.

Recipe contributed to Passionfish by Executive Chef Gregory Fedderson