

## Cajun Tilapia

### WHAT YOU WILL NEED

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|--|----------------------------------|
| 4 (4 ounce) Tilapia fillets            | 1/2 cup sour cream               |
| 1 tablespoon Rouses Cajun seasoning    | 1/8 teaspoon garlic powder       |
| 1/2 teaspoon ground ancho chili pepper | 1 tablespoon fresh lemon juice   |
| 1 lemon, thinly sliced                 | 2 tablespoons chopped fresh dill |
| 1/4 cup Rouses mayonnaise              |                                  |

### HOW TO PREPARE

Preheat the oven to 350 degrees. Lightly grease a 9x13 inch baking dish.

Season the Tilapia fillets with Cajun seasoning and ancho chili on both sides. Arrange the seasoned fillets in a single layer in the baking dish. Place a layer of lemon slices over the fish fillets.

Bake uncovered for 15 to 20 minutes in the preheated oven or until fish flakes easily with a fork. While the fish is baking, mix together the mayonnaise, sour cream, garlic powder, lemon juice and dill in a small bowl. Serve with Tilapia fillets.

