

Summer-Time Tilapia Recipe

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INGREDIENTS

- 2 shallots minced
- 2 tablespoons chopped garlic
- 2 tablespoons chopped fresh oregano
- 2 tablespoons white sugar
- 2 tablespoons [Olive Oil Marketplace Basil EVOO](#)
- 2 tablespoons [Olive Oil Marketplace White Tropical Passion Balsamic](#)
- 2 tablespoons tequila
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 tilapia fillets

INSTRUCTIONS

- Combine the shallots, garlic, oregano, sugar, olive oil, balsamic, lime juice, tequila, salt, and pepper in a gallon-sized sealable bag; shake to combine.
- Add the tilapia to the mixture and store in the refrigerator for 2 to 4 hours, turning every 30 minutes.
- Preheat the oven to 450 degrees F (230 degrees C).
- Line a baking sheet with parchment paper
- Arrange the fish on the prepared baking sheet.
- Discard the remaining marinade.
- Bake in the preheated oven until the fish flakes easily with a fork, about 10 minutes.

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About Olive Oil Marketplace

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In addition to the Oils and Balsamics, our store is packed with a variety of handmade Flavored Pastas, Seasonings and Rubs, Sauces, Gourmet Flavored Coffee, Loose Teas, Kitchen & Grilling Gadgets, and unique gift ideas with new products arriving often to elevate your dining experience and find the perfect gift for those you hold close to your heart!

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