

Angry Tilapia Rolls

Link for credit: <https://www.bettycrocker.com/recipes/angry-tilapia-rolls/ea77161f-2434-4e56-a570-bcb4fa289ab9>

Ingredients

- 1 tablespoon Creole seasoning
- 2 teaspoons garlic-pepper blend
- 4 tilapia fillets or other mild-flavored, medium-firm fish fillets (3- 4 ounces each)
- 1 loaf (12 ounces) baguette French bread (22 inches long), cut crosswise into 4 pieces
- 1 cup chopped hearts of romaine lettuce
- 2 ounces Colby Jack cheese, cut into 4 slices
- ¼ cup ranch dressing
- 1-2 teaspoons red pepper sauce

Recipe substitutes: Cajun seasoning for Creole, toasted hot dog rolls or sub rolls for baguette, any leafy green for romaine lettuce, mild cheddar for Colby Jack cheese

Directions

1. Heat oven to 375°F. Line a cookie sheet with foil. In a 1-gallon resealable food-storage plastic bag, combine Creole seasoning and garlic-pepper blend. Slice each fish fillet lengthwise into 3 or 4 strips, about 1 to 1 1/2 inches wide. Place in bag. Seal bag; shake to coat.
2. Place fish on cookie sheet. Bake 12 to 15 minutes or until fish flakes easily with fork. Let stand 5 minutes.
3. Meanwhile, split each baguette by cutting lengthwise down through top to within 1/2 inch of bottom. For each sandwich, fill baguette with 1/4 cup lettuce, 1 cheese slice and 2 to 3 pieces of fish; drizzle fish with 1 tablespoon dressing and 1/4 to 1/2 teaspoon red pepper sauce.



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