

GRILLED TILAPIA PICCATA

Preparation: **10** minutes | Cooking: **15** minutes | Servings: **4**

INGREDIENTS

4 tilapia fillets (6 ounces each)
2 garlic cloves, minced
3 tablespoons lemon juice
3 tablespoons minced fresh basil, divided
2 tablespoons olive oil
2 teaspoons capers, drained
1/2 teaspoon grated lemon zest
1/2 teaspoon salt
1/4 teaspoon pepper



INSTRUCTIONS

In a small bowl, whisk lemon zest, lemon juice, oil and garlic until blended; stir in capers and 2 tablespoons basil. Reserve 2 tablespoons of mixture for drizzling cooked fish. Brush remaining mixture onto both sides of tilapia; sprinkle with salt and pepper. Grill tilapia on a lightly oiled rack, covered, over medium heat, or broil 4 inches from heat until fish just begins to flake easily with a fork, 3-4 minutes on each side. Drizzle with reserved lemon mixture; sprinkle with remaining basil.