

GRILLED TILAPIA WITH MUSHROOM RISOTTO

Preparation: **10** minutes | Cooking: **20** minutes | Servings: **4**

INGREDIENTS

3 garlic cloves, sliced
1 package (5 1/2 ounces) parmesan risotto mix
1 1/2 pounds tilapia fillets
1 cup sliced fresh mushrooms
1/2 cup chopped shallots
1/4 cup grated parmesan
4 tablespoons butter, divided
1 1/2 teaspoons seafood seasoning



INSTRUCTIONS

Cook risotto according to package directions, adding mushrooms and shallots with the water. Meanwhile, sprinkle tilapia with seafood seasoning. In a large nonstick skillet, heat 2 tablespoons butter over medium heat. In batches, cook tilapia with garlic until fish just begins to flake easily with a fork, about 5 minutes, turning fillets halfway through cooking. Stir cheese and remaining butter into risotto; remove from heat. Serve with tilapia.