**BROILED TILAPIA PARMESAN**

1/2 c. Parmesan cheese

1/4 c. butter, softened

3 Tbsp. mayonnaise

2 Tbsp. lemon juice

1/4 tsp. dried basil

1/4 tsp. pepper

1/8 tsp. onion powder

1/8 tsp. celery salt

2 lbs. tilapia fillets

Cooking spray

1. Preheat your oven’s broiler. Spray a broiling pan with cooking spray.
2. In a small bowl, mix together the Parmesan cheese, butter, mayonnaise and lemon juice. Season with dried basil, pepper, onion powder and celery salt. Mix well and set aside.
3. Arrange fillets in a single layer on the prepared pan. Broil a few inches from the heat for 2 to 3 minutes. Flip the fillets over and broil for a couple more minutes. Remove the fillets from the oven and cover them with the Parmesan cheese mixture on the top side. Broil for 2 more minutes or until the toping is browned and fish flakes easily with a fork. Be careful not to overcook the fish.

Makes 6-8 servings