

DINNERLY



Baked Tilapia & Summer Veggie Foil Packets:

Easy Clean Up!



30min



2 Servings

Would you believe us if we told you that all you need to make this recipe is a knife, a cutting board, and some foil or parchment paper? And that it's low-carb, low-cal, and super nutritious? Oh, and did we mention how tasty it is? No, you're not dreaming. We've got you covered!

WHAT WE SEND

- 1 zucchini
- 1 plum tomato
- 10 oz pkg tilapia ⁴
- ¼ oz pkt taco seasoning
- 5 oz pkg corn
- 1 lime

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- rimmed baking sheet

ALLERGENS

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 330kcal, Fat 15g, Carbs 22g, Proteins 32g



1. Prep veggies & fish

Preheat oven to 450°F with a rack in the center.

Trim ends from **zucchini** and cut into ¼-inch rounds. Trim ends from **tomato**, then thinly slice.

Rub **fish** with a **drizzle of oil**, then season all over with **taco seasoning** and **salt**.



2. Assemble foil packets

Cut 2 pieces of foil or parchment into 12x20-inch rectangles.

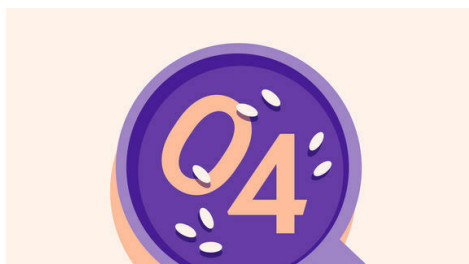
Divide **zucchini**, **tomatoes**, and **corn** between foil or parchment sheets, building piles in the center; season with **salt** and **pepper**. Top each pile with **1 tablespoon butter**.



3. Bake fish packets

Place **fish** over **veggies**. Fold foil or parchment over top and pinch edges to seal.

Place packets on a rimmed baking sheet; roast on center oven rack until fish is just cooked through and veggies are tender, about 15 minutes. Let packets sit 5 minutes before opening.



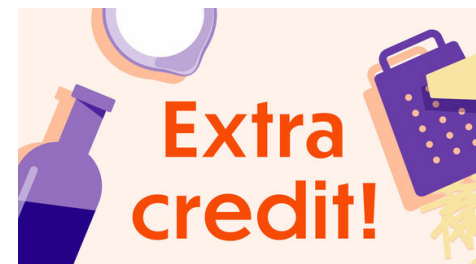
4. Prep lime

Cut **lime** into wedges.



5. Serve

Carefully open packets and drizzle **fish** with **oil**. Serve **baked tilapia and summer veggies** with **lime wedges** for squeezing over top. Enjoy!



6. Carb it up!

Carb up this dish by adding a side of rice! Bring 1 cup water to a boil in a small saucepan. Rinse ½ cup rice in a fine-mesh sieve, then add to the boiling water. Reduce heat to low and simmer, covered, until water is absorbed, about 17 minutes.