

Fish in Butter Ponzu

Ingredients

- 4 Tilapia Fillets
- 0 ds Salt
- 0 ds Ground Black Pepper
- 0 ds Garlic Powder
- 2 T Flour
- 2 T Olive Oil
- 1/4 c Ponzu Sauce
- 2 T Unsalted Butter
- 2 Green Onions (sliced)

Instructions

1. Pat dry fish fillet. Sprinkle with salt, garlic powder and pepper, and dust with flour.
2. Heat 1 tablespoon olive oil in a frying pan on medium heat. Cook two fish fillets at a time until golden brown on both sides. Set aside. Repeat with next two fillets.
3. Add ponzu and butter to pan and cook together for a couple minutes. Return the fish fillets to simmer and turn in the sauce for 1 minute.
4. Turn the heat off, transfer to serving plates, and garnish with some thinly sliced green onions.