

Roasted Tilapia with Kalamata Olive Tapenade

4 tilapia filets
2 T extra virgin olive oil
sea salt & fresh cracked pepper, to taste

Preheat grill to 350°. Place fish on aluminum foil, brush with extra virgin olive oil and season with sea salt and fresh cracked pepper. Fold aluminum foil to seal fish and place on hot grill for 8-10 minutes.

Olive Tapenade

2 cloves garlic, peeled
1 cup pitted kalamata olives
2 T lemon juice
2 T olive oil
3 T fresh parsley, chopped
fresh cracked pepper, to taste

Place the garlic cloves in food processor and pulse until minced. Add the kalamata olives, lemon juice, and olive oil. Blend until finely chopped. Transfer to small bowl and mix in fresh chopped parsley and season with fresh cracked pepper to taste.

Place roasted fish on serving plate and top with olive tapenade to serve.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN