

## TILAPIA WITH PIMIENTO SAUCE (from Vic)

For variety, substitute any white fish, such as halibut, sea bass or orange roughy, for the tilapia.

1 Tbs. olive oil  
1 small onion, cut into thin wedges  
1 clove garlic, minced  
1 14 ½ oz can diced tomatoes, (do not drain)  
1 can ROTEL (diced tomatoes and green chiles)  
1 cup sliced cremini or button mushrooms  
¾ cup pimiento-stuffed olives, coarsely chopped  
1 Tbsp. snipped fresh oregano or ½ tsp. dried oregano, crushed  
¼ tsp. Salt  
1/8 tsp. freshly ground pepper  
4 6 to 8 oz tilapia fillets  
Hot cooked rice and/or crusty bread slices

1. In a large skillet heat olive oil over medium heat. Add onion and garlic; cook until onion is tender, for 2 to 3 minutes. Add tomatoes, ROTEL, mushrooms, olives, oregano, salt, and pepper. Bring sauce to boiling.
2. Gently place fish in sauce in skillet spooning sauce over fish. Return to boiling. Reduce heat, simmer, covered, for 8 to 10 minutes or until fish flakes easily when tested with a fork. With a wide spatula, lift fish from skillet to a serving dish. Spoon sauce over fish. Serve with rice and/or crusty bread slices. Makes 4 servings.