

## Southwestern Style “Sweet Lips” or “Painted Reef Fish”

### Ingredients:

6 Each Sweet Lips or Painted Reef Fish

1 cup Salsa

Fresh Cilantro

½ cup Cheddar Cheese (grated)

¼ cup Corn Chips (coarsely crushed)

½ Avocado (peeled and sliced)

¼ cup Sour Cream



### Directions:

Preheat oven to 375°. In a lightly oiled or greased pan lay fish fillets side by side and pour salsa over each piece of fish. Then sprinkle over the cheese and a layer of corn chips. Bake uncovered in the oven for 15 minutes or until the fillets flake with a fork. Serve topped with sliced avocado and sour cream.

You can serve with a medley of quickly steamed or sautéed fresh vegetables and julienne yams.