

Mexican Baked Fish



Rated: ★★★★★

Submitted By: CHRISTYJ

Photo By: deathbycanon

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Ready In: 30 Minutes

Servings: 6

"A baked fish dish. You get to choose the heat. Use mild salsa for a little heat and extra hot salsa for lots of heat! Serve with rice, black beans, warm tortillas and lime Margaritas for a festive meal!"

INGREDIENTS:

1 1/2 pounds cod	1/2 cup coarsely crushed corn chips
1 cup salsa	1 avocado - peeled, pitted and sliced
1 cup shredded sharp Cheddar cheese	1/4 cup sour cream

DIRECTIONS:

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease one 8x12 inch baking dish.
2. Rinse fish fillets under cold water, and pat dry with paper towels. Lay fillets side by side in the prepared baking dish. Pour the salsa over the top, and sprinkle evenly with the shredded cheese. Top with the crushed corn chips.
3. Bake, uncovered, in the preheated oven for 15 minutes, or until fish is opaque and flakes with a fork. Serve topped with sliced avocado and sour cream.

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