



## SHRIMP STUFFED TILAPIA FILLETS



### Shrimp Stuffing:

- Shrimp (precooked & chopped with food processor)
- ¼ Sauteed Red Onion
- 1 egg, beaten
- Italian Bread Crumbs
- ¼ cup Mayonnaise
- Old Bay Seasoning, Smoked Paprika, Salt, and Pepper to taste

Mix ingredients and spread Shrimp Stuffing on two Tilapia Filets.

Lightly coat and season both sides of the Tilapia Filets with Annie's Roasted Garlic Extra Virgin Olive Oil and Old Bay Seafood Seasoning. Fold over Tilapia Filets and secure with toothpicks. Top off the filets with some Smoked Paprika. Bake in a preheated 400°F wood pellet grill using Alder Gourmet BBQ Pellets or oven for 25-30 minutes until the Tilapia flakes easily.



Recipe Compliments of Smokin' Pete ([www.smokinpetebbq.com](http://www.smokinpetebbq.com))