

Niño Blanco

Salsa

# Niño Blanco Pescado Verde

## Ingredients:

- 4 4-5 oz fillets of Rockfish, Cod, or Mahi-Mahi
- 1 container of Nino Blanco Salsa Verde
- ½ teaspoon Cumin
- 1 Tablespoon butter
- Juice of ½ lemon
- Garlic salt
- 4 oz Shredded Jack and Cheddar Cheese Mix

## Directions:

Preheat oven to 350

Melt butter and mix with lemon juice

Coat fish on both sides with butter mixture

Season fish with garlic salt.

Bake for 15 minutes or until 145 degrees

Blend salsa and cumin together

Warm sauce at medium low temperature

When fish is cooked top with Salsa Verde

Top each fillet with 1 oz of shredded cheese

Put fish back in oven for 5 minutes or until cheese melted

Serve with your favorite rice or as a taco filling.

Enjoy!

Serves 10