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8 tilapia fillets

1 fennel bulb, sliced

2 medium tomatoes, sliced

8 Kalamata black olives, seeded and halved

Fresh Marjoram or oregano (don't sweat it if you don't have either one - the fish will taste wonderful anyway!)

1 lemon, juiced

Olive oil

Salt & Pepper

Preheat the oven to 375 degrees.

Rinse and pat dry the fish. Season both sides with salt and pepper.

Place the fish into an oven proof dish. Drizzle with the lemon juice and some olive oil. Scatter the fennel, tomatoes, olives and marjoram over the fish. Place the dish into the oven and bake for about 20 minutes, or until the fish is cooked through and flaky. Serve and enjoy!

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