

## **Sue's Baked Spicy White Fish Recipe**

*Spices are my best friend and since I discovered Pete's Pepper Palace in Burlington, I feel like I have a whole new world of flavours to explore.*

### **Ingredients:**

4 fillets of a white fish (our family enjoys tilapia and orange roughy)

1 tsp garlic salt

Sprinkle of black pepper

1 tsp cinnamon

1 tsp cumin

1 tsp Chinese Spice Mix from Pete's Pepper Palace

Drizzle of honey

### **Directions:**

Combine all spices. Wash and pat the fish dry and place in a shallow baking dish that has been rubbed lightly with butter or coconut oil. Rub the spices on the fish and drizzle a little honey over top.

Cook in a 425F oven for 15 minutes or until fish is flaky.