

Open-faced Margarita Tilapia Sandwich

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Ingredients

4 slices frozen Texas garlic toast
1 pound Tilapia fillets
1/2 cup tequila-lime marinade
1 cup baby spinach
4 large tomatoe slices
1 avacado pitted, peeld, and sliced

Directions

Coat grill rack with non-stick cooking spray. Preheat grill to 350. Place garlic bread on outter edges of grill; grill until lightly toasted, about 4 minutes on each side.

Coat fillets with tequila-lime marinade; discard marinade. Place fillets on grill. Grill uncovered 3 minutes per side or until fish flakes easliy with a fork.

To serve, top each bread slice with spinach, 1 tomatoe slice, avacado slices, and one fillet. Season with pepper to taste, drizzle with fresh marinade (if desired) and serve.

Serves 4