

Hot & Sour Tilapia with Gingered Rhubarb Sauce

The tangy pop of rhubarb - balanced by the exotic warmth of roasted ginger - wakes up a spicy-sweet sauce for grilled tilapia.

Prep Time: 20 minutes

Cook Time: 8 minutes

Gingered Rhubarb Sauce:

1 cup frozen sliced rhubarb

1 can (8 ounces) pineapple chunks in juice, drained

2 tablespoons fresh lime juice

2 tablespoons **Thai Kitchen® Sweet Red Chili Sauce**

1/2 teaspoon **McCormick® Cilantro Leaves**

1/2 teaspoon **McCormick® Gourmet Collection Roasted Ground Ginger**

1 tablespoon **McCormick® Gourmet Collection Toasted Sesame Seed**

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1/4 teaspoon **McCormick® Coarse Ground Black Pepper**

1 1/2 pounds tilapia

2 tablespoons olive oil

1. For the Rhubarb Sauce, microwave rhubarb in medium microwavable bowl on HIGH 1 to 2 minutes or just until thawed. Add pineapple, lime juice, chili sauce, cilantro and ginger; toss to mix well. Set aside.
2. Mix sesame seed, sea salt and pepper. Brush fish with oil. Sprinkle with seasoning mixture.
3. Grill over medium-low heat 4 minutes per side or until fish flakes easily with a fork. Serve with Gingered Rhubarb Sauce.

Makes 6 servings.

Nutrition Information Per Serving: 204 Calories, Fat 8g, Protein 24g, Carbohydrates 9g, Cholesterol 52mg, Sodium 460mg, Fiber 1g