

## **Mexican Catfish**

**4 catfish fillets**

**~ 1 cup finely crushed tortilla chips**

**~ 2 tsp chili powder**

**~ 1/2 tsp salt**

**~ 1/2 tsp black pepper**

**~ 4 tbsp lime juice**

**~ 1 tbsp vegetable oil**

**~ 1 cup of your favorite salsa**

**Preheat oven to 450 degrees.**

**Cut the fillets in half.**

**In a shallow bowl, mix the crushed tortilla chips, chili powder, salt and pepper together.**

**In another bowl, mix the lime juice and oil together.**

**Dip the fillets in the lime juice mixture and then roll them in the crumb mixture.**

**Place them on a baking sheet sprayed with cooking spray.**

**When all the fillets have been coated, sprinkle them with the remaining tortilla crumbs.**

**Bake for 8 to 10 minutes or until crisp and golden and the fish flakes easily with a fork.**

**In a small sauce pan, warm the salsa over low heat.**

**Serve the fillets with warm salsa on the top.**