

Smokey Grilled Fish Pockets

We love fish – any fish – but tilapia is one of our favorites.

We use it for fish tacos, fish and chips – and this easy, smokey fillet pockets! Quickly assembled and cooks on the grill – the only dishes are the pan for cooking pasta and the plates and silverware! Quick, easy, and delicious!



What you need:

- $\frac{1}{2}$ cup green onions cut in 1-inch slices
- 1 $\frac{1}{2}$ Tablespoons chopped shallot
- 4 large broccolini stalks
- 20 sugar snap or snow pea pods
- 2 Tablespoons lemon juice
- 4 lemon slices
- 4 Tablespoons butter
- 12 cloves of garlic
- 4 Tablespoons chicken broth
- 4 fish fillets – I used tilapia – we love it at our house.

- foil
- wood chips

How to Do it:

Several hours before you plan to grill, soak the wood chips in water until they are good and wet.

When you are ready to start cooking, heat up the grill on high. Place the wet wood chips in a foil “cup” and place on the hottest spot on your grill. (To make the “cup”, pull the four sides of a foil square up and pinch them together). You want them to be hot and smoking! You can also place them right on the coals for the most smoke. Just make sure you can add to the pouch when needed.

Next, lay out four sheets of foil and make them into cups. Inside each place 1 fillet, 1/8 cup green onions, 2 teaspoons (about $\frac{1}{4}$) of the the shallots, on broccolini stalk, 5 pea pods, $\frac{1}{2}$ tablespoon lemon juice, 1 Tablespoon butter, 1 slice of lemon, 3 cloves of water, 1 Tablespoon of broth and a little salt and pepper. Don't seal the cups. You want the smoke to get into them.



Once the grill is hot and the chips are smoking, turn the grill to medium and place each pouches on the grill. Cook until the fish flakes easily.

Serve with hot, buttered vermicelli or thin spaghetti.



Serves 4

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