

CREOLE CATFISH WITH RED ONION MARAMALDE

1 teaspoons olive oil
1 tablespoon dried thyme, divided
1 tablespoon paprika
1/4 teaspoon salt
1/4 teaspoon garlic powder
1/8 teaspoon ground red pepper
4 (6-ounce) farm-raised catfish fillets
Cooking spray
GOOD EATS Red Onion Marmalade

Prepare grill. Combine 1 teaspoon olive oil, 2 teaspoons dried thyme, paprika, salt, garlic powder, and ground red pepper. Rub paprika mixture over both sides of fillets. Place fillets on a grill rack coated with cooking spray; grill 5 minutes on each side or until fish flakes easily when tested with a fork. Serve with Red Onion Marmalade.