



## Grilled fish with lemon (OP I)

Serving: 1

Non Veg

### *Ingredients*

- Fish any 200 grams
- 1 garlic clove minced
- 1 tbsp olive oil
- tsp dried basil
- 1 tsp salt
- 1 tsp black pepper powder
- 1 tbsp fresh lemon juice
- 1 tbsp fresh coriander leaves chopped

### *Preparation Method*

- Mix garlic, olive oil, basil, salt, pepper, lemon juice and coriander together in a bowl. In a zip-lock bag or in a dish, add the fish fillets and pour the marinade over them. Cover or seal and refrigerate for about an hour while occasionally turning the fillets.
- Preheat the grill at high heat and lightly oil the grate. Remove the fillets from marinade and drain off the excess marinade. Place them on the grill and cook for 5 minutes on each side or until they are done. Garnish with lemon juice and chopped coriander. Serve hot along with a salad.