

Here is a recipe to cook Grilled swordfish with rocket and cherry tomatoes:

Ingredients:

- \* 180 g swordfish fillet
- \* 1 lemon
- \* 20 ml extra virgin olive oil
- \* Fresh parsley
- \* 50 ml white wine
- \* Pepper
- \* 20 g rocket
- \* 8 cherry tomatoes
- \* Dried oregano

Steps:

1. Preheat the oven to 230°C with the FAKIRO.Grill tray inside.
2. Rinse the swordfish fillet from the marinade and dry it well.
3. Once the oven is ready, place the swordfish in the center of the hot tray.
4. While the swordfish cooks, halve the cherry tomatoes, combine them with the rocket and lemon juice.
5. Mix the ingredients well and serve immediately once the swordfish is cooked.