**Fish in Lemon Sauce**

Prep time: 15 min Cook time: 30 min

**Ingredients:**

* 2 fish fillets (basa or tilapia)
* 1 tbsp butter
* 2 tsp lemon juice
* ½ tsp low sodium salt
* ½ tsp black pepper
* ½ tsp coriander leaves, minced
* ½ tsp basil leaves, minced
* 2 cloves garlic, minced

**Instructions:**

1. Melt butter in a pan over medium heat. Add 1 tsp lemon juice, salt, pepper, and garlic, then cook for 5 minutes, stirring continuously.
2. Place the fish fillet in a grill pan and coat it evenly with the prepared mixture.
3. Cook for 8-10 minutes, then flip the fish and continue cooking until it flakes easily with a fork.
4. Remove from heat and garnish with 1 tsp lemon juice, fresh coriander, and basil leaves.
5. Serve hot with a side of sautéed vegetables and rice.