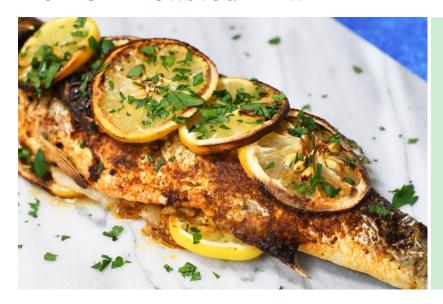


# **Lemon Roasted Branzini**



Servings:

2

Prep Time:

5 minutes

Cook Time:

25 minutes

## **Ingredients**

- 1 ½ lb **Whole Branzini**, scaled and gutted
- ½ tsp Minced Garlic
- 1 ½ tsp Smoked Paprika
- ½ tsp Lemon Zest
- 1/4 tsp Garlic Powder
- 1/4 tsp Onion Powder
- 1/4 tsp Salt
- ¼ tsp Black Pepper
- 2 Lemons, sliced
- 3 tsp Olive Oil

## **Method of Preparation**

#### Step 1

Preheat oven to 400°F. Mix paprika, lemon zest, garlic powder, onion powder, salt and pepper together in a bowl.

#### Step 2

Brush olive oil on the outside and inside of the fish.

#### Step 3

Rub seasoning on fish. Place minced garlic inside the fish.

## Step 4

Place a few lemon slices on the parchment lined sheet pan.

Place fish over top of lemon slices.

#### Step 5

Put the remaining lemon slices in the fish and over the top.

Bake for 20-25 minutes. Garnish with parsley and enjoy!

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