

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**
- ¼ tsp **Garlic Powder**
- ¼ tsp **Onion Powder**
- ¼ 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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