



ROASTED FISH

 35 minutes

Meal Difficulty

 Serves 4



COOKING DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Place the leeks at the bottom of the pan. Season and coat in olive oil. Place leeks cut side up so that the fish can rest on top.
- 3 Score the outside of the fish as to just break the skin- 3-4 times depending on the size of the fish. Season the inside of the fish, and fill the cavity with lemon slices, garlic, and herbs.
- 4 Place fish on top of the leeks. Season the outside liberally with sea salt, and coat with oil.
- 5 Coat the lemon halves with oil, and place in the pan.
- 6 Cook fish at 400 for 20 minutes, or until it is just cooked through.
- 7 To serve, squeeze the lemons over the fish, and drizzle with fresh olive oil.

INGREDIENTS

1 whole white fish such as snapper or porgy, cleaned with fins removed

1 lemon cut into thin slices, plus 2 lemons cut in half

1 bunch parsley

1 bunch dill

3-4 leeks, cut into 1-inch rounds

1/4 c extra virgin olive oil

2 tbsp flaky sea salt, such as maldon

4 cloves garlic, smashed