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Shaari Eshkeli with Lemon and Olive Oil

Ingredients

1 large Shaari Eshkeli
4 tsp of fresh squeezed lemon juice
Lemon rind
Olive oil
Salt and black pepper

Preparation

- 1 Heat oven to 180c
- 2 Pour oil into a warm baking dish
- 3 Place fish in dish
- 4 Mix lemon juice, rind, salt & pepper
- 5 Pour over fish cover and bake for 25 minutes
- 6 Remove cover for last few minutes to brown top and crisp the lemon rind
- 7 Serve with new potatoes or saffron rice with a side of lightly fried okra and sea salt or green beans or both.
- 8 Thanks to Choose Wisely for this recipe

Cooks Note
