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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