

# Grilled Fish with Vegetables



## Ingredients:

- 6 fillets of white fish(any)
- 2 tbsp Chatkhaar Moroccan Harissa
- 1 tsp garlic paste
- 2 tbsp lemon juice
- Oil as required

## Ingredients for vegetables: For Vegetables:

- 1 large potato (with skin, cut into wedges)
- 2 onions (quartered)
- 1 lemon (sliced) + 2 lemon leaves (optional)
- 2 tomatoes (cut into wedges)
- 1 tbsp Italian seasoning
- Salt to taste
- 4-5 tbsp olive oil

## Method:

- Marinate the fish in the mentioned ingredients and leave aside for 10 mins.
- Heat a grill pan and grease well.
- Place the fish fillets and cook for about 2-3 mins each side.
- For the vegetables, preheat oven to 180 degrees.
- In a baking tray add all the ingredients and mix well.
- Cover with foil and cook for about 30-35 mins. Then remove foil and cook for another 10 mins.
- Serve hot.