

Lemon Butter Barramundi

Ingredients

4 each Barramundi fillets
2 tsp olive oil
2 tbsp butter
1 clove garlic, minced

3 tbsp fresh lemon juice
5 leaves minced fresh basil
Salt, to taste

Directions

Gently sauté the garlic in butter for about 2 minutes. Stir in the lemon juice and basil. Add salt to taste. Remove from heat.

Coat fish with olive oil. Pan fry over high heat for 3 minutes. Flip and cook other side 1-2 more minutes or until fish is cooked through. Transfer to plate and spoon sauce over fish.

Yields: 4 servings

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