

# Lemon Stuffed Grilled Bronzino

## Ingredients

4 each whole Bronzino (scaled, gutted with head and tail removed)      2 lemons—1 thinly sliced, 1 in wedges  
Salt & black pepper      1 tbsp extra virgin olive oil  
4 thyme sprigs      Fresh chopped parsley, if desired  
4 bay leaves

## Directions

Preheat grill or grill pan. Season the fish cavities with salt and black pepper. Stuff each cavity with thyme sprig, bay leaf and 2 lemon slices. Rub the outside of the fish with olive oil, salt & pepper.

Grill fish over high heat, turning once, until browned & crisp and just cooked through, about 7 minutes per side. Serve immediately with lemon slices.

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