AI & Alex Monkfish

A Customer Recipe

Ingredients

- 4 monkfish fillets
- 1 tablespoon sea salt
- 3 tablespoon extra virgin olive oil
- 1 teaspoon paprika
- 1/4 teaspoon turmeric
- 1 teaspoon dried oregano or 3/4 tablespoon fresh oregano
- Fresh ground pepper
- 1 lemon quartered
- 1 lb. steamed broccoli
- 1 teaspoon extrra virgin olive oil for serving

Recipe

- 1. Put the monkfish fillets in a plate and sprinkle them with the salt.
- Place them in the refrigerator for about 30 minutes to marinate.
 Preheat the oven to 400 degrees.
- 4. In a bowl, add the extra virgin olive oil, the paprika, the turmeric, the oregano and the pepper.
- 5. Rub the monkfish with the mixture and place them in a baking pan.
- 6. Bake in the middle of the oven, for 20-25 minutes.
- 7. To serve, place the fillets and the broccoli in a plate and drizzle with extra virgin olive oil