

Branzini

This dish comes together in just a few simple steps, and in just under 20 minutes!

1. **Season the fish**– start by seasoning the branzino fillets with cajun spice, garlic powder, salt & pepper
2. **Heat your pan**– heat a skillet on medium heat with some butter. You can use vegan butter to make this dairy-free
3. **Pan-sear the fish**– after heating your pan, pan-sear the fish fillets for about 3 minutes per side, starting with the skin side down

Garnish with lemon juice and parsley– Once the fish is ready, add some fresh lemon juice on top, chopped parsley, and a pinch of salt

