

Rosemary Tilapia

Recipe By *Sina Mizrahi*



Cooking and Prep:  20
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Nine

Days, Passover

Diet: Gluten Free, Low Fat,
Low Carb, No Refined Sugar,

Pescetarian, Paleo, Keto

Source: Relish by Binah

Magazine

Ingredients (7)

Main ingredients

- 4 tilapia fillets
- 2 tablespoons **Bartenura Extra-virgin Olive Oil**
- 1 tablespoon dried rosemary

- 1 teaspoon salt
 - 1/2 teaspoon ground **Gefen Black Pepper**
 - 2-3 cloves garlic, thinly sliced
 - zest and juice from 1 lemon
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Start Cooking

For the Fish

1. Preheat oven to 400 degrees Fahrenheit.
2. Mix oil, rosemary, salt, pepper, garlic, lemon zest and juice in a small bowl. Place fish in a baking dish and brush marinade onto each fillet. Pour leftover marinade over fish.
3. Bake for 15 minutes, or until fish is opaque and flakes easily with fork.
4. Serve hot. Pairs well with grilled asparagus.