

Baked Fish

Makes- 2 fillets

Ingredients

- 200 gms of fish fillet (any variety)
- salt as required
- 1 tsp of semolina
- 1 lemon
- 1 tsp oil for greasing
- 1 tsp ginger garlic paste
- ½ tsp garam masala
- 2 pinch turmeric powder
- ½ teaspoon red chilli powder
- 1 small onion, chopped

Recipe

- Wash the fish fillet and pat dry. Make slits on the fillet and keep aside.
- Except oil and semolina, make a paste of the rest of the ingredients and marinate the fish well. Set this aside for an hour.
- Preheat the oven for 20 mins at 180 C. Brush of the masala from the fillets(or they will burn). Coat them with semolina and place the fillet in the oven for 30-40 mins.
- Once done serve hot with lemon wedges.