



Moroccan Baked Fish with Preserved Lemon

INGREDIENTS

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| 1 pound firm white fish such as halibut, snapper or cod, cut into 4 pieces | |
| Salt and pepper | 1 bunch cilantro, coarsely chopped leaves and stems |
| 2 garlic cloves, processed through a garlic press | ½ serrano chile, very finely chopped, to taste |
| 1 teaspoon cumin | 1 teaspoon coriander |
| 1 tablespoon sweet paprika | ¼ cup plus 2 tablespoons olive oil |
| juice of 1 lime | 2 tablespoons butter |
| 2 large onions, thinly sliced | ½ teaspoon turmeric |
| ½ preserved lemon, finely diced | 12 green and/or black pitted olives, cut in half |

DIRECTIONS

Preheat the oven to 400°F.

Marinate: Place the cilantro, garlic, chile, cumin, coriander and the paprika in a bowl. Separately, whisk the ¼ cup olive oil and lime juice together then add it to the cilantro mixture. Salt to taste. Stir to combine thoroughly. Place some of the cilantro sauce on the bottom of a baking dish. Place the fish on top of the sauce, and optionally salt and pepper to taste. Set a small amount of the sauce aside for serving at the table with the cooked fish. Place the remaining sauce on top of the fish. Cover the dish and marinate at room temperature for 1 hour.

Sautee: Place the 2 tablespoons of olive oil in a saute pan and heat over a medium burner. When it begins to shimmer, add the butter. When butter is melted and slightly bubbly, add the onions. Cook, stirring frequently, until the onions just begin to brown, 10-15 minutes. Place in an oblong baking dish large enough to hold all the fish on top of the onions. Stir in the preserved lemon and place the olives on top.

Bake: Place the fish on top of the onions, scraping all the remaining sauce on top of the fish. Bake on the top level of the oven for 10-15 minutes, until fish is firm to the touch. This recipe makes 4 servings; 350 calories each