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Mediterranean Sea Bass

Serves 4

Ingredients:

3 TBSP extra-virgin olive oil
1 TBSP finely chopped fresh basil
1 TBSP finely chopped fresh thyme
2 tsp dried lavender
1 tsp garlic, minced
½ tsp kosher salt
¼ tsp freshly ground black pepper
4 skinless Chilean sea bass fillets (about 6 oz each) and 1-inch thick
lemon wedges (optional)

Preparation:

1. In a small bowl whisk together oil, basil, thyme, lavender, garlic, salt, and pepper.
2. Spread mixture evenly on both sides of the fish fillets. Grill over Direct High heat until the flesh is opaque throughout and starting to flake, 5 to 7 minutes, turning once halfway through. Serve warm and garnish with lemon wedges, if desired.



Food Fairy Note: