Easy peasy Baked Fish

NIBBLEDISH CONTRIBUTOR

Ingredients

3x Barramundi fillet (or any white fish will do)

(about 250g each fillet)

Seasoning:

- small handful of Cracked pepper
- salt
- Lemon pepper seasoning
- dried chives
- Extra virgin Olive oil
- Oregano

Instructions

1. Rub the fillet with salt, put in all the dried ingredients and marinate for at least 1/2 hour.

2. Preheat oven to 180 degrees.

3. Drizzle with olive oil and wrap each fillet individually with foil before putting in the oven.

4. Bake for roughly 15-20minutes (depending on the size and thickness of the fish fillet)