Baked carp & trout

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 carp, cleaned and washed
- 1 trout, cleaned and washed
- 3 cloves of garlic, minced
- 1 lemon, (half for juice, half for garnish)
- 3 table spoons of herbs: oregano, thyme
- 1 cup of vegetable broth
- 1 onion, sliced

Instructions

1. Sprinkle fishes with lemon juice, salt and pepper, marinate 2 hours.
2. Rub with garlic ad herbs.
3. Garnish carp with slices of onion. Arrange fishes in baking tray with a lid.
4. Bake 5 min in 200 C degrees.
5. Add vegetable broth, reduce temperature to 170 C degrees, continue baking about 20 min.