



## BRANZINO WITH COATING

Makes 2 servings.

This branzino is well-flavored, nutritious and so easy to prepare.

### INGREDIENTS

- 2 skinless branzino fillets, about 6 ounces each
- Kosher salt
- Freshly ground black pepper

### COATING

- 2 tablespoons dukkah (See Note)
- 2 tablespoons quinoa flakes
- ½ cup loosely packed parsley, finely chopped
- 3 tablespoons extra-virgin olive oil
- 2–3 tablespoons lemon juice
- Kosher salt
- Freshly ground black pepper

## **PREPARATION**

1. Preheat the oven to 425F.
2. Combine the coating ingredients.
3. Pat branzino dry and season lightly with salt and pepper.
4. Place in a lightly greased ovenproof dish with the tail tacked under and press the coating over the top. Bake for 10 minutes until the topping is golden and the inside is opaque.

## **NOTE**

Dukkah is a blend of chopped nuts, seeds, herbs and spices.