

Lemon Soy Roasted Branzino

Ingredients

4 T Unsalted Butter (melted)
2 T Soy Sauce
1 1/2 Lemon (juiced and zested, sliced)
3 Branzino (scaled, 1 pound each)
0 ds Salt
12 Thyme Sprigs
3 T Olive Oil
4 T Parsley

Instructions

- 1.Clean branzino, make sure to scale and wash, keep the fish whole. In a bowl, mix the butter with the soy sauce, juice/zest of 1/2 a lemon, and 1 tablespoon parsley. Slice the other lemon into 9 slices.
- 2.Preheat oven to 425 degrees. Season the branzino cavities with salt and stuff 3 lemon rounds and 4 sprigs of thyme into each.
- 3.In a roasting pan, heat the olive oil until shimmering. Add the branzino and cook over high heat until the skin is browned and crisp, about 2 minutes per side. Drizzle with the butter mixture, season with more salt on the outside and roast for 9 minutes.
- 4.Finish under the broiler for 1-2 minutes. Keep an eye on it to prevent burning. Garnish with 3

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tablespoons more chopped parsley and serve!