



## **Mamma Gianna's Lemony & Crispy Branzino**

### **Ingredients:**

1 Whole Branzino, scaled and gutted

2 whole cloves garlic, chopped

About 2 stems each of fresh oregano, sage, rosemary and thyme coarsely chopped

2-3 slices lemon

Olive oil

### **Preparation:**

Combine herbs, garlic, olive oil and lemon slices and place in center of fish. Add salt and pepper to taste.

Cook at 350 for 15 minutes or until fish is crispy on outside and cooked through.

Best in a brick oven or sealed in aluminum foil on the grill.

