



Ingredients

Ш	0.5 cup juice of lemon fresh
	0.5 cup olive oil
	4 servings salt and pepper to taste
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Equipment

bowl
baking pan

Directi	ons		
Gut th	ne fish if necessary and rinse well inside and out.		
	ne lemon juice and olive oil together is a small bowl.Make ½-inch deep slits about 1-inch down both sides of the fish.		
Lay th	nem into a shallow sided baking dish and pour the marinade over them.		
Let the coals.	em marinate about 30 minutes. Prepare the grill and let it burn down to medium-hot		
inches	ve the fish from the marinade and place them on clean well oiled grates set 4 to 6 is above prepared coals or fire, and about 3 inches apart. Baste with marinade, and close bod of the grill. Cook until fish is opaque and moist on the inside, about 6 to 8 minutes in less than 1-inch thick, and 10 to 15 minutes for fish larger than 1-inch thick.		
Serve	warm.		
Nutrition Facts			
PROTEIN 0.73% FAT 84.78% CARBS 14.49%			
Droportios			

Properties

grill

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-1, Nutrition Score:1.2847826118055%

Flavonoids

Eriodictyol: 1.49mg, Eriodictyol: 1.49mg, Eriodictyol: 1.49mg, Eriodictyol: 1.49mg Hesperetin: 4.41mg, Hesperetin: 4.41mg, Hesperetin: 4.41mg, Hesperetin: 4.41mg, Naringenin: 0.42mg, Naringenin: 0.42mg, Naringenin: 0.42mg, Naringenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 54.45kcal (2.72%), Fat: 5.47g (8.42%), Saturated Fat: 0.76g (4.73%), Carbohydrates: 2.1g (0.7%), Net Carbohydrates: 2.01g (0.73%), Sugar: 0.77g (0.85%), Cholesterol: Omg (0%), Sodium: 194.2mg (8.44%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.11g (0.21%), Vitamin C: 11.8mg (14.31%), Vitamin E: 0.82mg (5.49%), Vitamin K: 3.25µg (3.1%), Folate: 6.1µg (1.52%)