

# STEAMED WHOLE SNAPPER WITH MOROCCAN SEASONING

THE STEAM  
OVEN KITCHEN



## INGREDIENTS

1 Whole Snapper ,cleaned,gutted and scaled (Instructions are for a 1kg fish- increase cooking time for a larger fish)  
1 lemon, sliced into thin rounds  
1-2 Spring Onions chopped  
Moroccan Seasoning  
1 cup Israeli Couscous  
Chopped Parsley

## INSTRUCTIONS

Prepare fish by making diagonal slices down each side of the fish.  
Tuck Lemon slices and Spring Onion pieces into each slot  
Sprinkle liberally with Moroccan Seasoning and rub into each side of the fish  
Place on Solid tray and sprinkle israeli couscous around the fish.  
Steam at 100C for 18 minutes. Fish juices will form stock that cooks couscous.  
Serve sprinkled with Parsley