## **Herby Citrus Fish**

1 x 675g (1lb 8oz) whole red mullet, bream or snapper, cleaned and scaled

1 bunch fresh mixed herbs

1 lime, sliced

1 lemon, sliced

butter or oil, for brushing

salt and black pepper

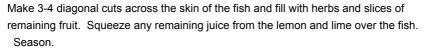
lime and lemon zest, to garnish

## Serves 1

Preheat the grill or BBQ

Wash the fish and thoroughly pat dry. Fill the stomach cavity with the herbs and a few slices of

lime and lemon.



Cook over the barbecue or under the grill for 8-10 minutes on each side.

Garnish with lemon and lime zest. Serve with new potatoes and a green salad

