



Moroccan Fish and Couscous

INGREDIENTS:

FISH

- 1/4 cup cilantro, chopped
- 1 tbs olive oil
- 1 tbs ginger, thinly sliced
- 2 tsp smoked paprika
- 2 garlic cloves, sliced
- 1 tbs lemon juice
- 1 tsp ground cumin
- 1/8 tsp chili flakes
- 2 tsp salt and pepper
- 1 tsp brown sugar
- 2 (6oz each) cod fillets

COUSCOUS

- 3/4 cup couscous
- 1 cup water, boiling

DIRECTIONS:

1. In a bowl mix cilantro, olive oil, ginger, paprika, garlic, lemon juice, cumin, chili flakes, salt, pepper, and brown sugar.
2. Place fish in a piece of foil that has been sprayed with vegetable oil and spoon the mix from the bowl over the top.
3. Seal and bake (350F degrees) or grill (medium heat) for 15 to 20 minutes.
4. For the couscous, bring water to a boil, turn off stove top immediately and pour in couscous. Cover and let rest for 15-20 minutes until all the couscous has absorbed the water.
5. Serve with the finished fish.