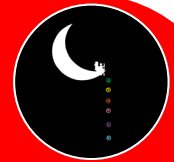


# Fish Souvlaki



Recipe by: [moongardens.org](http://moongardens.org)

## Ingredients

- 2½tbsp. fresh lemon juice
- 2½tsp. oregano
- ¼ cup olive oil
- ¾ tsp. salt
- 6 garlic cloves, minced
- 1 pound white fish of your liking

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## Directions

### Marinade:

1. In a sealed container that will fit all the ingredients, mix the: lemon juice, oregano, olive oil, salt, and minced garlic.
2. Cut your fish into 1 inch chunks, and add them directly to the marinade for 30 minutes (turn the fish once).
3. The fish can either be cooked through in a pan on medium heat or grilled.
4. Serve with rice and a veggie side, or in a pita pocket with sliced tomatoes and lettuce.

*The first bite will transport you off to the Mediterranean!*

## Get Creative

- Serve the fish atop a salad.
- Try using shrimp instead of fish.
- Consider grilling on skewers with vegetables.

For any comments or suggested ingredients for upcoming recipes, please email us at [moongardens.org@gmail.com](mailto:moongardens.org@gmail.com)