

Grilled Ono with Citrus Herb Marinade





Instructions

1. In a bowl, whisk together olive oil, lemon zest and juice, parsley, garlic, salt, and pepper.
2. Place Ono fillets in a shallow dish and pour marinade over them. Refrigerate for 30 minutes.
3. Preheat grill to medium-high and oil the grates.
4. Grill Ono for about 3–4 minutes per side, or until the fish flakes easily.
5. Serve with extra lemon wedges and your favorite grilled vegetables.

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