

# *Coconut, Lime & Coriander Marinated Fish*



## Ingredients:

- 3 kg whole Snapper
- 1 x jar Ogilvie & Co Coconut, Lime & Coriander Marinade
- 2 limes, sliced
- 3 red chillies, chopped
- Fresh coriander, chopped (optional)

## Method:

1. Place the fish in a tray with foil
2. Place some of the chopped chillies, sliced lime and fresh coriander inside the fish
3. Smother the fish, inside and out with the Coconut, Lime & Coriander Marinade
4. Top the fish with the remainder of the chillies, lime and fresh coriander
5. Wrap the fish in foil and place in a pre-heated oven at 200C for approx one hour
6. Enjoy !