

Lemon Butter Barramundi

Pairs perfectly with our [Michael Ros 2023 Roussanne \(unoaked\)](#)

INGREDIENTS

- Barramundi or Ono (Wahoo) Fish
- Salt and Pepper to Taste
- 1 tsp Paprika
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- Lemon Butter Sauce
 - 4 tbs Butter
 - 2 tbs Olive Oil
 - 4 Cloves Garlic, Minced
 - Juice and zest 2 Lemons
 - 1 tbs Fresh Parsley, Chopped
 - Salt & Pepper to Taste

DIRECTIONS

- Season the Fish: Pat the fish fillets dry with paper towels. Drizzle with olive oil and season both sides with salt, pepper, paprika, garlic powder and onion powder.
- Heat a large skillet over a medium-high heat with a little olive oil. Add the fish fillets and cook for about 3-4 minutes on each side, or until the fish is golden brown and flakes easily with a fork. Remove from the skillet and set aside.
- Lemon Butter Sauce:
 - In the same skillet, reduce the heat to low and add the butter and olive oil. Once the butter has melted, add the minced garlic and cook for 1 minute, until fragrant.
 - Add lemon and seasoning: stir in the lemon juice, lemon zest, and chopped parsley. Season with salt and pepper to taste. Let the sauce simmer for 2-3 minutes.
- Place the cooked fish fillets on a serving platter.
- Drizzle the lemon butter sauce over the fish fillets.
- Garnish with lemon slices and additional chopped parsley
- Serve with Basmati Rice

Source: Facebook.com