



BAD SEED[®]
CHILI
GRANOLA



Roasted Whole Fish with Chili Granola

Serves 2-3

Roasting or grilling your favorite whitefish is one of the simplest, but still impressive dinners you can prepare. Grab some olive oil, the leftover herbs from your fridge, salt and garnish with lemon and Chili Granola, and you have a gourmet-looking meal for two or twelve. The crunch from almonds and puffed rice pairs well with the flakiness of fish, while ginger, garlic and chili are flavors that don't overpower its often delicate nature.

Ingredients

- One Whole Fish cleaned & gutted(Sea bass or Red Snapper about 3 lbs)
- Salt and Freshly-Ground Pepper
- 1 Lemon
- 3 tablespoons of Extra Virgin Olive Oil
- Herbs (Parsley, Thyme or Chives)
- 2-3 Tablespoons Chili Granola

Pre-heat the oven to 475°F. Sprinkle the inner cavity with salt and pepper and stuff with desired. Rub the entire outside of fish with olive oil and place on parchment-lined baking sheet. Roast the fish until cooked through. About 15 - 20 minutes. Squeeze lemon over fish. Sprinkle a liberal amount of Chili Granola on top.

Meet granola's evil twin.

