

# AFIKOMAN FOR PESACH



No way, Not me!!!

But this recipe name is: AFIKOMAN fish, for Pesach and for rest of the year...

Preparation time: 10 min.

Cooking time: 20 min.

Serves for 2 people



# Ingredients

2 fillets of Tilapia fish

5 Spring onion (scallion)

3 carrots

1 red pepper

1 onion

1 garlic

Lemon

50 ml (1.5 ounce) olive oil



## method

slice the carrots and chop them diagonally

Chop the spring onion (scallion) diagonally

Slice the red pepper and chop it



## method

Add the olive oil, the lemon peel, sliced of onion and lemon. Add the garlic and spice it with salt and pepper



## method

Mix them all in the bowl.

Wait 2-3 min.

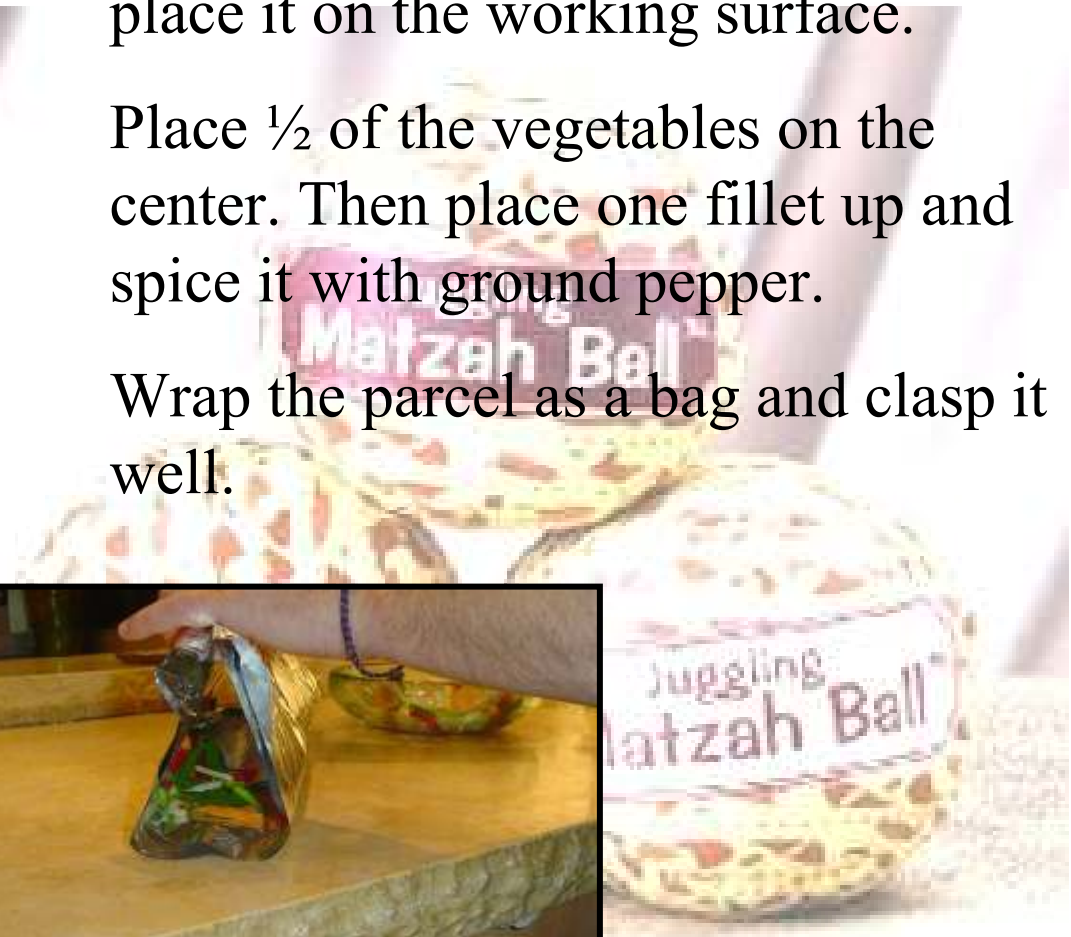


## method

Take 2 layers of aluminum foil and place it on the working surface.

Place  $\frac{1}{2}$  of the vegetables on the center. Then place one fillet up and spice it with ground pepper.

Wrap the parcel as a bag and clasp it well.



Do the same to the rest.

Place the parcels on a tray

Put it on the oven for 20 minutes on 200c (392f)



After 20 minutes. There is the surprise: the  
AFIKOMAN!!!



Place the vegetables on the base. Place up the fillet and scatter coriander on the top

**BETEAVON!!!**

