



Lemon Garlic Swordfish

## Introduction

Lemon garlic swordfish is a delightful dish that brings together the fresh flavors of citrus



and aromatic garlic, perfectly complementing the rich taste of swordfish. This recipe is not only simple to prepare but also delivers a healthy and satisfying meal that is ideal for lunch or dinner. The combination of lemon and garlic adds a zesty brightness to the naturally firm texture of the fish, making it a favorite among seafood enthusiasts.

## **Detailed Ingredients with measures**

- Swordfish steaks (4 pieces, about 6 ounces each)
- Fresh lemon juice (1/4 cup)
- Olive oil (1/4 cup)
- Garlic (3 cloves, minced)
- Fresh parsley (2 tablespoons, chopped)
- Salt (to taste)
- Black pepper (to taste)

### **Prep Time**

Preparation for this dish takes approximately 10 minutes, allowing you to whip up an impressive meal in no time.

#### Cook Time, Total Time, Yield

Cook time is about 10-12 minutes, making the total time for the entire recipe roughly 20-25 minutes. This dish serves 4 people, offering a delightful dining experience for family or friends. Enjoy the succulent flavors of lemon garlic swordfish that are easy to love and even easier to prepare!





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# **Detailed Directions and Instructions**



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