

# DEVILLED FISH

## You will need:

- ✓ 6 fish fillets or slices (seasoned)
- ✓ ¼ tsp lime juice
- ✓ ¼ cup yoghurt or sour cream
- ✓ ¼ cup mayonnaise
- ✓ 1 tsp minced garlic
- ✓ 2tbsp chopped onions
- ✓ 1 tsp CHIEF saffron powder
- ✓ Salt to taste
- ✓ ½ tsp CHIEF pepper sauce
- ✓ ½ tsp prepared mustard

## How to Prepare:

1. Arrange slices of fish in a greased baking dish; sprinkle lime juice over them
  2. Combine yoghurt/sour cream, mayonnaise, garlic, onion, CHIEF saffron powder, CHIEF salt, CHIEF pepper sauce and mustard.
  3. Spread over fish
  4. Bake in a preheated oven at 400F until fish is cooked (about 20mins) Garnish with CHIEF parsley.
- Serves 6