



# EINAT ADMONY

## THE MAIN ATTRACTION

### SPICY MOROCCAN FISH, *CHRIME* STYLE

#### INGREDIENTS

- 1/3 cup vegetable oil
- 10 cloves garlic, thinly sliced
- 1 jalapeño, thinly sliced
- 2 tablespoons harissa
- ¼ cup paprika
- 1 teaspoon caraway
- 1 ½ teaspoon cumin
- 2 pint cherry tomatoes, cut into half
- ½ cup water
- 4 fish filets, 7-9 oz each, skin-on (grouper, bass, snapper)
- Juice of one lemon
- Kosher salt and freshly ground black pepper, to taste
- Cilantro for garnish

#### PREPARATION

Heat oil in a large saute pan on medium heat. Add garlic and saute until soft, about 10 minutes. If the garlic starts to brown, turn the heat down slightly. Stir in jalapeno, harissa, tomato paste, paprika, caraway, and cumin. Cook for 1-2 minutes. Add cherry tomatoes and a pinch of salt and cook until tomatoes are soft. Add water and simmer over low heat for 30 minutes. Add salt and pepper to taste.

While tomatoes are cooking, squeeze the juice of one lemon over the fish and let it sit for 5 minutes. Give the fish a rinse and add directly to the pan, tucking them into the sauce. Add a handful of cilantro and cook for another 7-10 minutes until fish is cooked through.

Top with fresh cilantro and serve right out of the pan with fresh challah.



*Notes - Einat loves this dish because it's such an easy weeknight rustic meal that is sure to impress.*

*Another option is to keep the cherry tomatoes whole instead of cutting in half. This makes the presentation look really nice.*