

# Directions

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1.  
Cut the salim fish into cube style on both sides
2.  
In a bowl, add chopped garlic, red chilli powder, lemon juice, salt, Eva Cooking Oil, and mix it well.
3.  
Coat the fish thoroughly with the mixture and marinate for one hour
4.  
Cover a baking tray with aluminum foil and place the fish. Cover the fish with leftover mixture. Drizzle Oil on both side of the fish
5.  
Preheat the oven to 250 degrees and let it bake for 10-15 minutes.
6.  
Bake until golden brown.
7.  
Serve hot with lemon wedges