

## **FOIL COOKED FISH**

Yield: 1 Servings | Serving Size: 1 small to medium fish

Cost/serving: Pricing varies on fish selection

**Ingredients:** 

Use this recipe for grill or campfire.

Fresh whole fish
2 teaspoons lemon juice per fish
Salt and pepper to taste
Aluminum foil

## **Directions:**

- 1) Clean fish. Remove head and tail.
- 2) Place fish on piece of foil large enough to wrap fish in.
- 3) Sprinkle cavity with lemon juice, salt, and pepper. Wrap foil tightly around fish.
- 4) Place on grill or campfire. Cook 6 to 10 minutes on each side. Fish is done when it flakes with a fork.

**Note:** This can be done with cuts of fish and cut vegetables. Spray or toss in vegetable oil before wrapping to prevent sticking.



## **Nutrition Facts**

1 servings per container

Serving size 1 small to

medium fish (123g)

| Calories     | 90           |
|--------------|--------------|
|              | % Daily Valu |
| Total Fat 2g | 3            |

|                       | % Daily value |
|-----------------------|---------------|
| Total Fat 2g          | 3%            |
| Saturated Fat 0g      | 0%            |
| Trans Fat 0g          |               |
| Cholesterol 0mg       | 0%            |
| Sodium 0mg            | 0%            |
| Total Carbohydrate 1g | 0%            |
| Dietary Fiber 0g      | 0%            |
| Total Sugars 0g       |               |
| Includes 0g Added Su  | gars 0%       |
| Protein 18g           |               |
|                       |               |

| Vitamin D 0mcg | 0%  |
|----------------|-----|
| Calcium 269mg  | 20% |
| Iron 5mg       | 30% |
| Potassium 11mg | 0%  |

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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