

Grilled Fish

(4 servings)



Shopping list:

- *1 1/4 pounds frozen fish fillets*
- *5-6 potatoes*

Marinade:

- *1/2 cup soy sauce*
- *1/4 cup water*
- *1 chicken bouillon cube*

- *2 tablespoons olive oil*
- *1 tablespoon light brown sugar*
- *1 teaspoon crushed garlic*
- *1/2 teaspoon ground ginger*
- *1 gallon bag for fish*
- *1 quart bag*

Prep:

1. Freeze fish fillets and store potatoes until your ready to serve them.
2. Whisk marinade ingredients in a small bowl. Pour into quart freezer bag and lay flat to freeze.

Cook:

1. The night before cooking, move frozen bags of marinade and fish fillets to refrigerator to thaw.
2. Add 1/2 of the bag of marinade to fish and allow 30 minutes for marinating.
3. Set oven to broil or 550°F. Broil or grill fish for 10 minutes and the internal temperature reaches 145°F.
4. Use marinade on potatoes and cook as a side dish to the fish.
5. Enjoy!