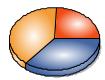


## **Grilled Cod with Spicy Citrus Marinade**

By: Modifired by DrJez from Loren Cordain

Recipe grams: 383.50g/13.5oz

Serves 2 191.75g/6.8oz per serving



Protein: 35% Carbohydrates: 11% Fat: 53%

## **INGREDIENTS**

1/4 cup ORANGE JUICE 1 tbsp LEMON JUICE, RAW 2 tbsp LIME JUICE, RAW

1 tsp PEPPER, RED OR CAYENNE

2 cloves GARLIC, RAW
2 tbsp OLIVE OIL
2 fillets PACIFIC COD, RAW
2 tbsp CHIVES, RAW
1 tbsp THYME, FRESH

## **Nutrition Facts** Serving Size: 1 serving (191.8g) Servings: 1 Amount Per Serving Calories from Fat 130 Calories 240 % Daily Value\* Total Fat 15g 20% 10% Saturated Fat 2g Trans Fat 0g Cholesterol 45mg 15% Sodium 85mg 4% Total Carbohydrate 7g 2% Dietary Fiber less than 1g 2% Sugars less than 1g Protein 22g Vitamin C 45% Vitamin A 15% Calcium 2% Iron 4% \*Percent Daily Values are based on a 2,000 calorie diet.

## DIRECTIONS

Combine ingredients for marinade. Coat fillets and allow to stand in refrigerator for 15 minutes. Broil or grill fillets for 4-5 minutes per side until fish flakes. Sprinkle with chives and thyme.