Garlic-herb Red Snapper

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Ingredients

2 tablespoons lemon juice
2 red snapper fillets or orange roughy fillets (7 ounces each)
2 teaspoons grated lemon peel
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon dried chervil
1/4 teaspoon dill weed
1/4 teaspoon pepper

Directions

Spoon lemon juice over both sides of fillets. Combine the lemon peel and seasonings; sprinkle over fillets.

Using long-handled tongs, moisten a paper towel with cooking oil and lightly coat the grill rack. Grill fish, uncovered, over medium heat or broil 4 in. from the heat for 3 minutes on each side or until fish flakes easily with a fork.