

**Easy Recipe for Perfect Fish**

* 1 1/2 lb of white fish
* 1 teaspoon of butter or oil
* 1 teaspoon of garlic
* 10 mushrooms sliced
* 1 small onion diced
* Israel Pearl style couscous (I found mine at Target in the ethnic food isle
* 1 can 14oz of chicken broth
* 1 bunch of broccoli or asparagus
* salt & pepper for fish uncooked fish

1. Tools a Ninja cooking system or a pot with steamer basket (I prefer my ninja for simple clean up and cooking method) It is a layered method.
2. Sauté with butter, onions, garlic, and mushrooms in bottom till onions are translucent
3. Add couscous with 1 can of broth couscous
4. then layer the vegetable (broccoli or asparagus)
5. season fish and place in mesh steamer basket and place on top of veg/couscous fish layered over the couscous
6. Cover and cook for 15-20 mins once fish is done

<http://www.superexhausted.com/2013/03/easy-fish-recipe/>