



Siganus rivulatus (Forsskål & Niebuhr, 1775)

 Marbled spinefoot (rabbitfish)

Rabbitfish with potatoes and seasonal vegetables



2 People



25 minutes

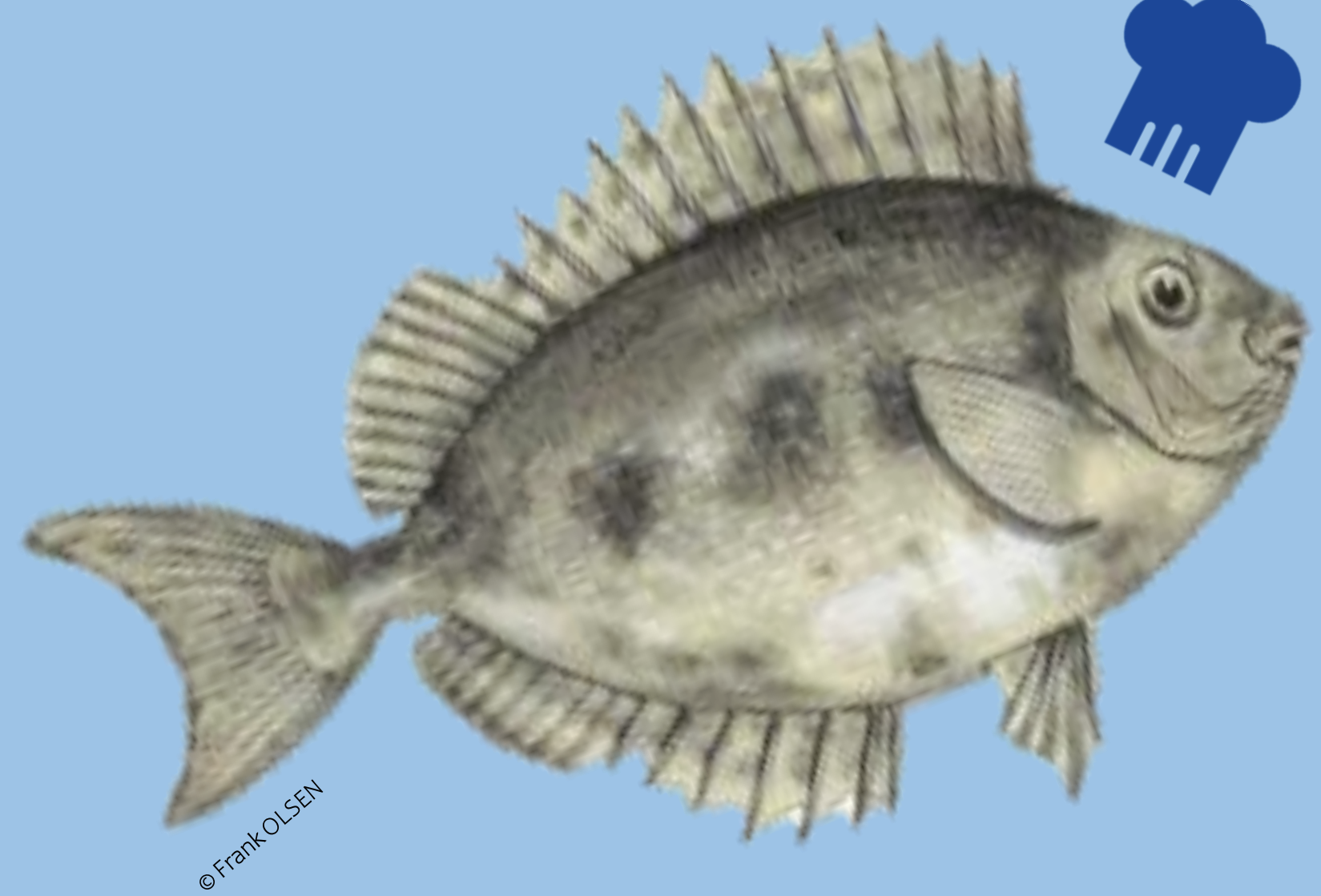
RECIPE



- Gently clean and gut the fish.
- Sprinkle with salt, pepper and olive oil and let marinate 15 minutes before cooking.
- Heat olive oil in a pan and brown the fish for about 7 minutes on each side.
- Meanwhile, boil the potatoes and vegetables.
- Serve the fish with the chopped onions, the seasonal vegetables, the boiled potatoes and enjoy with a glass of raki.

A recipe from Mustafa Eriş
TURKEY

Source: wwf seafood guide



INGREDIENTS



- 4 Medium sized Marbled spinefoots
- 2 onions
- Seasonal vegetables
- Potatoes
- Salt
- Pepper
- Olive oil

