**White Fish in Lime Butter Sauce**

*Ingredients:*

For Marination

* 2 White Fish Fillet
* 1 teaspoon salt
* 1 teaspoon black pepper powder

For the sauce

* 2-3 tablespoon butter
* 2 garlic cloves (finely chopped)
* 1 small onion(finely chopped)
* 1/4 cup boiling water
* 1 tablespoon lime juice
* 1/2 cup cooking cream
* 1 teaspoon black pepper powder
* Handful of coriander leaves (finely chopped)
* Salt as per your taste

*Process:*

Marinate the fish fillet with salt and black pepper powder. Add butter and fry the fillet until it turns golden brown. Now add finely chopped garlic, onion and fry it. Now add boiling water and lime juice and cook it for 2-3 minutes. After 3 minutes, add cooking cream, salt, black pepper and cook it for 4-5 minutes. Separate the fish fillet from the sauce and place it on a plate. Add finely chopped handful of coriander leaves to the sauce and cook it for 2 minutes. Spread the sauce on the fillet. White fish lime butter sauce is ready.

Serve it with rice of your choice.

