



## Roasted Fish with Herbs

Fish was common for those living near the Sea of Galilee.

### Ingredients:

- Whole fish (like tilapia or similar freshwater fish)
- Olive oil
- Fresh herbs (thyme, dill, or parsley)
- Lemon juice (or vinegar)
- Salt

### Directions:

1. Rub fish with olive oil, salt, and herbs.
2. Roast over a fire, grill, or bake at 400°F until flaky (about 15–20 minutes).

*Scripture Reference:* Luke 24:42 – Jesus ate broiled fish after the resurrection.