For Tagine:

Ingredients

2 lbs. Swordfish, cut into large (3/4”) dice
2 each Ripe tomatoes, sliced
1 each Lemon, sliced
1 each Red bell pepper, sliced
1 each Green bell pepper, sliced
¼ cup Kalamata olives, seeded
1 cup Fish stock or water
2 Tbsp. Chermoula sauce

Directions:

- Pre-heat oven to 400°F (200°C).
- Wash fish under running water, then dry well with a paper towel. Place into tagine dish, Dutch oven or large, deep, oven-proof pan.
- Add chermoula sauce to the fish, then the tomatoes, lemon, bell peppers, olives and fish stock.
- Mix all ingredients well. Cover and bake for 20-25 minutes or until the fish is cooked. Serve hot.
For Chermoula sauce:

Ingredients

1 Tbsp. American (curly) parsley, leaves only
1 Tbsp. Sweet paprika
1 Tbsp. Ground cumin
1 Tbsp. Ground coriander
½ tsp. Ground ginger
3 each Garlic cloves
2 Tbsp. Lemon juice, fresh squeezed
¼ cup Extra virgin olive oil
½ tsp. Salt
½ tsp. Red pepper flakes (optional)

Directions:

- Combine all ingredients in a food processor, except the olive oil, and mix. Add olive oil gradually while mixing until well blended. Set aside.

Serves 4