

# DMC

## PRIMARY CARE

### GRILLED FOIL PACKET FISH

#### Ingredients

- 4 boneless, skinless fish filets, 6 oz each (striped bass, salmon, cod or halibut)
- 1 tsp smoked paprika
- 1 tsp kosher salt
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp ground cayenne pepper
- 1/4 tsp ground oregano
- 1/8 tsp black pepper
- 1/2 lime, juiced
- 4 teaspoons olive oil
- 4 pieces Reynolds Wrap® Heavy Duty Aluminum Foil, 12 x 18 inches
- lime wedges, for serving



#### Instructions

1. Mix the dried spices and seasoning together in a small bowl, squeeze the lime on the fish then rub the seasoning onto fish.
2. Lay out 4 large sheets of Reynolds Wrap® Heavy Duty Foil 18 x 12. Put the fish in the center of each and drizzle with olive oil.
3. Bring the short ends of the foil together and fold twice to seal; fold in the sides to seal, leaving room for steam.
4. Cook the packets.

#### GRILL OR CAMPFIRE:

Preheat a grill to medium high or light a campfire and put a cooking grate in place. Grill the foil packets until the fish is just cooked through, 10 to 12 minutes. Let the packets sit 5 minutes, then carefully open and top with salsa and serve with lime wedges.