

## SEA BASS WITH BEANS AND MINT

### INGREDIENTS (for 4 people)

4 sea bass or 2 clean sea bass

1 onion

400 gr of fresh tender beans

½ lemon

2 tablespoons chopped mint

Extra virgin olive oil

Salt



### PREPARATION:

1. We chop the onion and put it in a pan with salt and beans over low heat for about 20 minutes with a little oil. We check in one that is large that they are already tender, if we do not continue to let them be done.
2. Heat the oven to 180 degrees and place the sea bass on the tray, salting them or add a few drops of lemon juice or put some slices on top and add, or paint with a wet brush, oil on the body of the fish. We leave them for 15 minutes, depending on the size.
3. We add the mint to the beans when they are already done. We removed them from the heat and covered them.
4. We place on the plate or source the pieces of sea bass meat, removing the spines and lemon zest. We add the hot beans on top, covering each piece of fish.

