

Arctic Char with Tarragon Butter

Ingredients

1 lb fresh arctic char fillet
1/4 tsp salt
1/8 tsp black pepper
1 tbsp fresh tarragon, minced
1 tbsp salted butter
2 oz white wine

Directions

Preheat broiler to high. Place fish on a small rimmed baking pan. Rub all over with salt and pepper. Sprinkle with tarragon and dot with little pieces of butter; pour wine over fish.

Broil fish until no longer translucent in its thickest part, about 8-10 minutes.

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