

# Roasted Haddock with Pancetta & Artichoke Pesto

## Ingredients

2 Haddock Fillets  
4 slices Pancetta  
4 Sage leaves  
2 tsp Olive Oil  
Juice of 1 lemon  
Paprika  
Sea Salt & fresh ground pepper  
Artichoke pesto

PESTO:  
1 can Artichoke hearts, drained  
4 oz olive oil  
1/2 cup roasted shelled pistachio nuts  
Juice of one lemon  
2 cloves garlic  
Fresh parsley, minced  
1/4 cup parmesan cheese  
Salt and pepper, to taste

## Directions

Preheat oven to 400. Cut haddock along horizontally, almost all the way through so that you can open them like a book. Open fish and spread 1 tbsp pesto inside each of them. Close fish back together. Lay 2 sage leaves on top of each piece of fish and wrap each in 2 slices of pancetta, making sure that they overlap on the bottom. Place fish with the pancetta overlapped side down into a baking tray. Drizzle with olive oil and sprinkle with salt, pepper and paprika. Roast for 15 minutes, or until fish flakes easily with a fork.

Pesto: Place artichokes, pistachios, parsley and garlic into food processor and blitz until you have a coarse paste. Squeeze in lemon juice and add olive oil while processor is running, stopping to scrape down sides as necessary. Season to taste with salt and pepper and stir in parmesan.

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