

Striped Bass with Shallot Vinaigrette

Ingredients

1 1/2 lbs Striped Bass fillets
3 shallots, sliced into rings
1/2 cup, plus 3 tbsp, olive oil
1 tbsp capers, chopped
1 tbsp red wine vinegar
Kosher salt & black pepper
1 lb spinach, trimmed

Directions

In a saucepan, over medium-low heat, simmer the shallots in 1/2 cup of the oil until they are light golden brown, about 12 minutes. Transfer the shallots to a bowl and stir in the capers, vinegar and 1/2 tsp each salt and pepper. Set aside.

Heat 1 tbsp of the oil in a large skillet over medium-high heat. Season fish with 1/4 tsp each salt and pepper and cook until opaque, about 4 minutes per side. Divide among plates.

Wipe out the skillet and heat the remaining 2 tbsp oil over medium heat. Add spinach, 1/2 tsp salt and 1/4 tsp pepper. Cook, stirring, until wilted 2-3 minutes. Serve with the striped bass, drizzling the vinaigrette over the top.

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