

Citrus-Basil & Pistachio Nut Butter over Chilean Sea Bass

Ingredients

2 each 5 oz Chilean Sea Bass portions
1/4 cup cleaned Pistachio Nuts
1/4 cup fresh Basil leaves
1 tbsp Garlic, chopped
1/2 tsp Onion Powder
1 tbsp Lemon Zest
1 Lemon, juiced—medium/large
Kosher Salt & Black pepper, to taste
1/4 cup unsalted Butter, cut into small cubes

Directions

Preheat oven to 350°. Place nuts, basil, garlic, onion powder, lemon zest, & lemon juice in food processor. Process until finely chopped. Slowly add the butter until completely incorporated. (You may need to stop periodically to scrape sides to incorporate flavors.) Add salt & pepper. Puree until mixture is smooth.

Spread mixture over sea bass. Place fish on greased oven-proof dish. Bake uncovered for 12-15 minutes, or until fish is opaque and flakes easily with a fork.

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