

Seared Corvina with Citrus Butter

Ingredients

1 1/2 lbs Corvina fillets, cut into serving size portions, 4 ea
2 tbsp peanut oil
4 tsp ground coriander
2 tsp garlic salt
Pepper

Citrus Butter:

1 tbsp fresh lemon juice
2 tsp lemon zest
2 tsp lime zest
1 tsp orange zest
1/2 lb unsalted butter, room temperature
1/4 tsp kosher salt

Directions

Brush fish fillets with peanut oil. Sprinkle fish with coriander, garlic salt and pepper. Heat a small nonstick skillet over medium high heat. Add fish fillets. Cook (do not move the fish!) until brown crust forms, about 2-3 minutes. Flip, top fish with citrus butter and cover pan. Cook for 5 minutes or until fish is just cooked through.

To make butter: stir together lemon juice, zest, butter and salt in a bowl. Roll into a log, using parchment paper, and refrigerate until cold & solid.

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

