

STRIPED SEA BASS WITH RADISH SALSA VERDE AND BROCCOLI

Total time: 20 minutes | Servings: 4

INGREDIENTS

4 six-ounce filets striped bass
4 cups broccoli
1 cup flat-leaf parsley, finely chopped
½ cup and 1 tablespoon olive oil, divided
1 tablespoon anchovy paste
1 tablespoon red wine vinegar
1 teaspoon tarragon leaves, finely chopped
1 small clove garlic, pressed
1 bunch radishes, diced
½ small red onion, finely chopped
Kosher salt
Pepper



INSTRUCTIONS

In a medium bowl, whisk together garlic, anchovy paste, onion and vinegar, and let that sit for 5 minutes. Stir in ½ cup of oil, then the radishes, radish greens, parsley and tarragon. Heat your remaining tablespoon of oil in a medium skillet on medium heat. Pat the fish dry and season it with ½ teaspoon each of salt and pepper. Cook, skin side down, until the skin is crisp and golden brown, about 6 minutes. Flip and cook until the fish is just opaque throughout, 2 to 4 minutes more. Steam or stir fry broccoli to desired texture. Serve topped with radish salsa verde and enjoy!