



From Our Boats To Your Table!

## Pan-Seared Wreckfish with Orange-Basil Pesto

Serves 4

### Ingredients

- 4 wreckfish filets (about 6 oz each, cleaned and skinned)
- salt and ground pepper
- 3 tablespoons butter
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- 3 tablespoons olive oil

### Pesto

- 1 cup fresh basil leaves, well-packed
- 1 tablespoon pine nuts
- 2 cloves garlic
- 3 tablespoons grated Parmesan cheese
- 1/4 cup extra virgin olive oil
- salt and ground pepper
- 1 tablespoon orange zest

### Directions

Prepare the fish. Once dry, season all sides lightly with salt and pepper. Heat a large skillet over medium-high heat. Add the butter and olive oil and cook through until just sizzling. Place the fish in the pan, evenly and generously spaced. Cook for about 4 minutes, turn over and repeat. Cook until the flesh is just beginning to separate and the center is opaque. Meanwhile, prepare the pesto. Pulse the basil leaves about 4 times in the bowl of a food processor. Add the pine nuts, garlic and Parmesan and continue to pulse. Gradually incorporate the olive oil by drizzling into the spout of the processor. Place the pesto in a bowl and season with the salt and pepper, whisking in the orange zest. To serve, spoon some pesto in the center of plate and place the fish in it. Garnish with an orange slice and basil leaves, if desired.