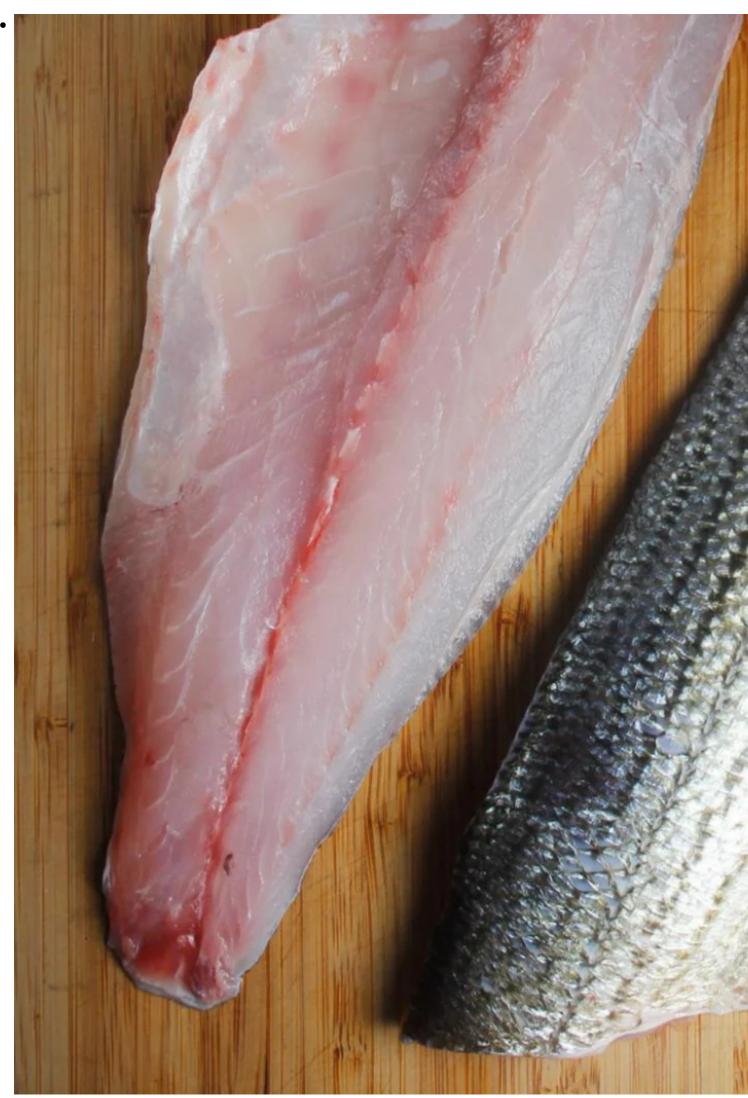
Roasted Pacifico Striped Bass with Chimichurri and Blistered Tomatoes





Instructions

- 1. Preheat oven to 425°
- 2. Combine all Chimichurri ingredients in a blender and lightly blend. Pour into a bowl and set aside.
- 3. Season the fish fillet with olive oil, kosher salt and freshly cracked black pepper.
- 4. Place the fillet skin side down on an aluminum foil lined cookie sheet then add the tomatoes on top. Roast for about 4-6 minutes or until the fillet is cooked to desired doneness and tomatoes are blistered.
- 5. Spoon the Baja Chimichurri on top of the fish and finish with the sliced shallots.

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