

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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