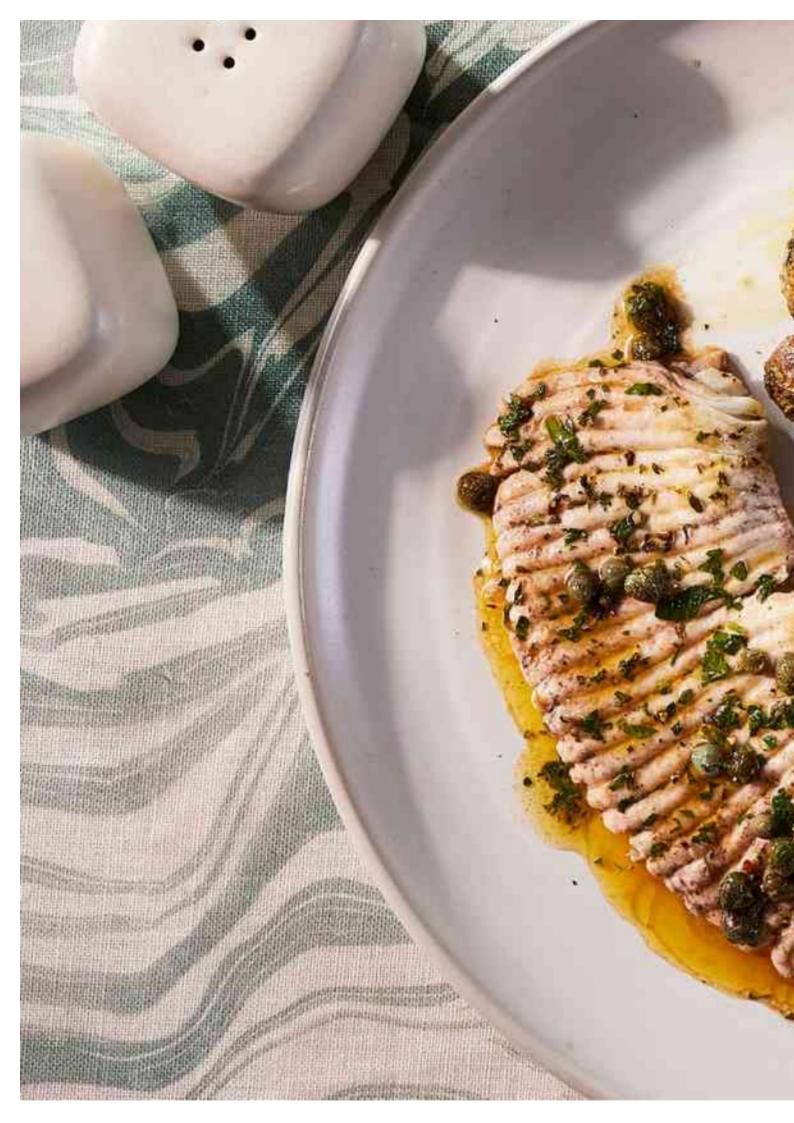
Pan-Seared Skatewing with Brown Butter and Capers





Instructions

- 1. Pat skate dry and season with salt and pepper.
- 2. Heat olive oil in a skillet over medium heat. Sear skate for 3–4 minutes per side until golden. Remove and set aside.
- 3. Add butter to the pan and cook until it browns slightly. Add capers and lemon juice.
- 4. Pour the brown butter sauce over the skate and serve with a side of roasted vegetables or potatoes.

Share

Related Recipes

