

Barramundi with Balsamic Orange Ginger Glaze

Ingredients

4 barramundi fillets, skin off
2 tbsp honey
1 tsp balsamic vinegar
2 tsp soy sauce
1 tbsp orange juice
1 tbsp orange zest
1 inch of ginger, peeled & minced
2 tsp oil
Salt & pepper



Directions

Preheat oven to 400. Season fish with salt and pepper on both sides. Set a large skillet over medium-high heat. When hot, add oil. Carefully place fish in pan and sear until browned, 2-3 minutes.

Flip fish and spread cherry tomatoes in the pan around the fish. Sprinkle with a little salt. Turn tomatoes to coat with pan juices. Place fish & tomatoes in pan in the oven and bake until done, about another 5-7 minutes.

Meanwhile, whip the cream by and or with electric beater until soft peaks form. Don't overbeat or cream might separate. Season to taste with salt.

Place fish on plates and spoon tomatoes over fish and top with basil mousse.

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