

Monkfish with Mussels and Pancetta

Ingredients

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|--------------------------|------------------------|
| 1 lb Monkfish fillet | 1/2 cup dry white wine |
| 2 lb PEI Mussels | 4 oz pancetta, sliced |
| 1 tbsp olive oil | 1/2 cup heavy cream |
| 1 tbsp butter | Juice of 1/2 lemon |
| 3 garlic cloves, minced | 2 tbsp chopped parsley |
| 14.5 oz chopped tomatoes | |

Directions

Heat oil and butter in large pan over medium heat. Add garlic and cook, stirring often, until softened, about 3 minutes. Add the tomatoes with their juices and wine and simmer for 5 minutes.

Meanwhile, cook pancetta over medium heat for 6 minutes, or until crisp. Transfer to paper towels, let cool, & chop coarsely.

Stir monkfish into tomato sauce and top with mussels. Cover and cook, shaking pan occasionally, until mussels have opened, about 5 minutes. Discard any mussels that remain shut.

Using a slotted spoon, transfer monkfish and mussels to deep serving bowl and cover to keep warm. Bring tomato sauce to a boil over high heat. Add cream, lemon juice, pancetta and 1 tbsp parsley. Boil for 1 minute, until slightly thickened. Pour sauce over seafood and sprinkle with remaining parsley.

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