

Swordfish with Citrus Pesto

Ingredients

1.5 lbs Fresh Swordfish, cut into serving size pieces
1 bunch fresh basil, stemmed (about 3 cups)
1/2 cup pine nuts, toasted
1 clove garlic
1 lemon, zested & juiced
1 orange, zested & juiced
1/2 tsp salt
1/2 tsp fresh ground black pepper
1/2 cup extra virgin olive oil, plus more for fish
1 cup grated parmesan

Directions

Blend the basil, pine nuts, garlic, zests, juices, salt and pepper in a food processor until the mixture is finely chopped. With the machine running, gradually add the olive oil until the mixture is smooth and creamy. Transfer to a bowl and stir in the parmesan.

Place a grill pan over medium-high heat or preheat a grill. Brush both sides of fish with olive oil and season with salt and pepper. Grill fish about 3-4 minutes per side for a 1 inch thick fillet. Transfer to plate & top with citrus pesto.

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