





**Pan Seared
Branzino Fillet with
Tomato & Capers**

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 20 mins

 2 servings

INGREDIENTS

- 1 pack Andrei's Branzino fillet (approx. 330g)
- ¼ tsp salt
- 1 tbsp olive oil
- ½ cup cherry tomatoes, quartered
- 1 tbsp capers, drained and rinsed
- ¾ cup pitted olives, halved
- 2 tbsp white wine
- 1 tbsp unsalted butter
- 2 tbsp chopped fresh flat-leaf parsley

**Feel free to substitute with any of these other Andrei's Gourmet Place products: Alaskan Black Cod Fillet, Sole Fillet, Tanigue Fillet, Swordfish Fillet, Lapu-Lapu Fillet, Redtail Fusilier Fillet, Asian Sea Bass Fillet.*

DIRECTIONS

1. Pat dry the fillet with paper towels until thoroughly dry and score the skin side of the fish with a sharp knife by making 3 shallow cuts at a slight diagonal. Season the fillet evenly on all sides with salt.
2. Heat a pan with the olive oil until very hot. Place the fillet in the pan, skin-side down. Press gently to make sure the skin has full contact with the hot pan. Allow the fish to cook undisturbed for about 3 minutes. Gently flip the fillet and cook for another 30 seconds on the flesh side. Transfer the fillet to a platter, skin-side up, and keep warm.
3. In the same hot pan, add the tomatoes, capers and olives. Cook for about a minute, stir occasionally. Add the white wine and reduce the heat to medium and then cook for an additional 2 minutes to reduce the wine by half.
4. Add the butter and parsley, and allow the butter to melt. Spoon the sauce over the fish.
5. Enjoy!



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