

Sea Bass in Piquillo and Artichoke Tomato Broth

Servings: 4

INGREDIENTS

- ¼ c Chef's Line™ extra-virgin olive oil
- 4 ea sea bass filets
- tt salt and pepper
- 2 ea shallots, thinly sliced
- 2 ea garlic cloves, minced
- 8 oz Chef's Line piquillo pepper and artichoke tapenade
- ½ c white wine
- ½ c Chef's Line chicken stock
- 1 c Rykoff Sexton™ Italian tomatoes, roughly chopped
- ½ t thyme, fresh
- ¼ t salt
- ¼ t pepper
- 4 c Chef's Line mushroom risotto, cooked

PREPARATION

Drizzle 1 T olive oil over the sea bass and season with salt and pepper. Heat a grill pan over high heat. Cook the fish on the grill pan until cooked through, about 4 minutes per side, depending on thickness.

In a medium saucepan, heat 3 T of olive oil over medium-high heat. Add the shallots and garlic, and cook for 1 minute. Add the tapenade and continue cooking for 5 minutes. Deglaze with white wine,



scraping the brown bits off the bottom of the pan with a wooden spoon. Add the chicken stock, tomatoes and juice, thyme, and ¼ t each salt and pepper. Bring to a simmer.

Ladle the broth into shallow bowls. Top with the grilled fish. Serve with risotto.

