

## ROASTED WHOLE FISH WITH SALSA VERDE

1 WHOLE FISH ABOUT 2 LBS, SCALED, CLEANED, HEAD ON.  
OR INDIVIDUAL FISH, ABOUT 1 LB. EACH.  
(SEA BASS, BRANZINO, SNAPPER)

2 LEMONS  
4 SPRIGS OF THYME  
1 JALAPENO PEPPER  
4 CLOVES OF GARLIC  
THE GREEN PART OF 6 SCALLIONS  
1 BUNCH OF PARSLEY  
1 BUNCH OF CILANTRO  
1/4 CUP OF SALT-PACKED CAPERS  
1/2 CUP OF OLIVE OIL

PRE-HEAT OVEN TO 450°

GRATE THE LEMONS. RESERVE THE GRATED RIND.

DRY THE FISH WITH PAPER TOWELS. SALT AND PEPPER INSIDE AND OUT.

THINLY SLICE ONE LEMON. STUFF THE FISH CAVITY WITH LEMON SLICES AND THYME.

SPRINKLE SOME OLIVE OIL IN AN OVEN-PROOF DISH OR, IF ROASTING SEVERAL FISH AT ONCE, A RIMMED BACKING SHEET LINED WITH FOIL. PLACE THE FISH ON IT. SPRINKLE WITH OIL.

PLACE THE FISH IN THE OVEN. ROAST 15 TO 20 MINUTES, DEPENDING ON THE SIZE OF THE FISH. THE FISH IS DONE WHEN A KNIFE INSERTED IN THE THICKEST PART IS WARM WHEN TOUCHED TO YOUR BOTTOM LIP.

WHILE THE FISH IS ROASTING, PREPARE THE SALSA VERDE.

USE HALF THE PARSLEY AND HALF THE CILANTRO. REMOVE STEMS FROM BOTH. CHOP ROUGHLY.

SEED AND ROUGHLY CHOP THE JALAPENO. PEEL AND ROUGHLY CHOP GARLIC. RINSE SALT OFF CAPERS.

TRIM SCALLIONS AND PLACE GREEN TOPS IN A FOOD PROCESSOR ALONG WITH THE GARLIC, JALAPENO, CAPERS, THE JUICE OF ONE LEMON, GRATED LEMON RIND, SALT AND GROUND PEPPER. PULSE A FEW TIMES TO ROUGHLY CHOP.

ADD PARSLEY AND CILANTRO TO THE PROCESSOR. POUR IN HALF A CUP OF A FRUITY OLIVE OIL. PULSE SEVERAL TIMES TO ROUGHLY BLEND, NOT PUREE. THE SALSA VERDE SHOULD HAVE SOME TEXTURE.

BONE THE FISH AND DIVIDE ON INDIVIDUAL PLATES. SERVE WITH STEAMED NEW POTATOES OR CAULIFLOWER AND THE SALSA VERDE.

SERVES 2-6