

# FLAVORED BY FLAME

WITH CHEF RASHTY



## GROUPER PUTTANESCA

### PUTTANESCA SAUCE

- 4 - 6 cloves of garlic chopped
- 10 whole anchovies (from a tin)
- 10 green picholine olives (roughly chopped)
- 10 black olives (roughly chopped)
- 3 tbsp. capers
- 1 cup tomato sauce
- ½ tsp. mascarpone
- 2 cups fresh spinach
- pinch of red pepper flakes
- handful of flat leaf parsley
- black pepper
- olive oil

### GROUPER

- 2 grouper fillets (approx. 6 oz each)
- salt
- olive oil

### SIDES

- 2 - 3 cups fresh spinach
- ½ to full clove of garlic (chopped)
- ½ shallot (chopped)
- ½ lbs. fingerling potatoes (quartered)
- olive oil



# INSTRUCTIONS

## SERVES 2

- 1 Heat skillet with olive oil, garlic (save some for sautéing spinach), pinch of red pepper flakes, and anchovies – sauté for about 3 minutes until anchovies start breaking down.
- 2 Add olives, capers, cherry tomato, and black pepper to the pan and sauté briefly.
- 3 Add tomato sauce and ½ tsp. mascarpone, and mix in.
- 4 Simmer for 8 - 10 minutes.

## GROUPEL:

- 1 Season with salt.
- 2 Sear on high heat (smoking olive oil) for approx. 3 minutes on one side.
- 3 Then bake in the oven for 6 - 8 minutes at 350°F.

## SPINACH:

- 1 Heat skillet to medium heat with olive oil, garlic, and shallot until fragrant.
- 2 Add spinach and sauté until wilted.
- 3 Remove from the flame and use a spoon to press out liquid and drain from the pan.

## POTATOES:

- 1 Boil quartered potatoes until tender.
- 2 Sear in olive oil until golden brown.

## TO PLATE:

Start by adding cooked fingerling potatoes to the center of the plate. Place the spinach in a small mound over the potatoes. Center the cooked grouper atop the spinach. Spoon sauce to cover the fish then garnish with the flat leaf parsley.



RECIPE CREATED EXCLUSIVELY FOR

