

Whole Roasted Branzino with Baby Zucchini and Couscous Salad

Serves 4:

Ingredients

2 Branzino, about 3 pounds total
2 lemons, halved lengthwise and thinly sliced
sprigs of fresh herbs: oregano, marjoram, basil, parsley, or as you please
kosher salt and freshly ground black pepper
extra virgin olive oil
Maldon or sea salt

1 pound baby zucchini
1 tablespoon olive oil
1/2 tablespoon butter
Maldon salt and freshly ground black pepper
juice of 1/2 lemon

Couscous Salad:

2 cups large couscous
1 tablespoon olive oil
4 1/2 cups water or broth

Vinaigrette:

1 lemon, juiced
1 garlic clove, pressed
kosher salt and freshly ground black pepper
1/2 cup extra virgin olive oil

1 pint grape tomatoes, quartered
2 kirby cucumbers, peeled and diced
1/2 medium red onion, finely chopped
1 ball buffalo mozzarella, finely diced
1 tablespoon basil, minced
1 tablespoon parsley, minced

Preparation

Preheat oven to 400 degrees.

Lay fish out on a baking sheet.

Using tip of sharp knife, make 3 slits through skin of fish on each side.

Stuff slits with thin slices of lemon.

Open fish flat, drizzle flesh with olive oil and lightly season with kosher salt and freshly ground pepper.

Stuff center with remaining slices of lemon and sprigs of fresh herbs.

Close fish and roast on baking sheet for 15 to 18 minutes, turning midway, until flesh is cooked through.

Cut baby zucchini in half lengthwise.

Sauté cut side down in olive oil and butter over medium heat in skillet for 10 to 12 minutes, until golden.

Finish with Maldon or sea salt, freshly ground black pepper, and a drizzle of fresh lemon juice.

Toast couscous in olive oil in a saucepan over medium heat until golden, 2 to 4 minutes.

Add water or broth, bring to a boil and gently cook for 12 to 15 minutes, until cooked and plump.

Drain any excess liquid and place in a large bowl.

Make Vinaigrette: whisk together lemon juice, garlic, salt and pepper.

Slowly add extra virgin olive oil until emulsified.

Add tomatoes, cucumbers, red onion, mozzarella, chopped basil and parsley to couscous in the bowl.

Pour vinaigrette over all while couscous is still warm, so it will soak up all that wonderful flavor.

Taste and adjust seasoning as needed.

Serve fish fillets, garnished with basil, Maldon or sea salt, and a drizzle of extra virgin olive oil.

Serve with the caramelized baby zucchini and refreshing couscous salad.

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