



## CRISPY-SKINNED RED SNAPPER WITH BURST CHERRY TOMATOES AND PESTO POTATO SALAD

RECIPE BY CHEF HELEN GOELET TO BE PAIRED WITH 2019 CABERNET SAUVIGNON (SERVES 4)

### INGREDIENTS

For the fish:

- Four 6-8oz filets of red snapper  
(Optional substitution: bass)
- Zest and juice of 1 lemon
- Salt and pepper
- 2 Tbsp olive oil
- 2 Tbsp butter
- 1 pint cherry tomatoes
- 3 Tbsp freshly chopped parsley

For the pesto potato salad:

- 1 lb new potatoes, halved
- 1 cup shelled spring peas or sugar snap peas
- 2 cloves garlic
- Juice of ½ lemon
- ¼ cup toasted pine nuts or pecans
- Handful of fresh parsley leaves
- 2 green onions, roughly chopped
- ¼ cup feta cheese
- A pinch of chili flakes
- Olive oil / salt & pepper to taste

### INSTRUCTIONS

Begin by boiling the potatoes in salted water just until fork tender (10-15 minutes). Watch carefully and test with a fork to avoid overcooked, crumbly potatoes.

While the potatoes cook, make the pesto: combine garlic, lemon juice, nuts, herbs, feta and chili flakes in a food processor. Slowly drizzle olive oil into the mixture with the food processor on pulse, just until it comes together as a sauce. I like a rough chop on this pesto, but if you prefer a smoother pesto, feel free to keep processing until it reaches the desired consistency. Season with salt and pepper to taste.

If your spring peas are raw, give them a quick blanch in boiling water. Once peas and potatoes are slightly cooled, toss together with pesto. I like to serve this salad warm or at room temperature, but if you'd like to make it a few hours ahead of time, keep refrigerated until ready to serve.

To cook the fish, pat both sides of the filets dry with a paper towel. Season both sides generously with salt and pepper, then sprinkle lemon zest on the top (flesh) side of the filets. Heat a cast iron pan on the stove until searing hot, then pour in just enough oil to coat the bottom of the pan.

Carefully place the filets skin-side down in the pan and sear until a nice crispy texture is achieved (2 minutes or so). Flip the filets, then turn down the heat to medium-low and add the tomatoes to the pan. Cook for another 5 minutes, allowing the tomatoes to gently burst and soften, before adding 2 Tbsp of butter. Cook for another 3-5 minutes, until the fish is just cooked through (this will vary based on the thickness of your filets). Remove the filets from the pan.

To serve, spoon the burst tomatoes and butter atop the filets. Sprinkle with freshly chopped parsley and a squeeze of fresh lemon, and serve alongside the pesto potato salad.