



Rockfish Salsa Verde

Salsa verde ingredients:

1 pound tomatillos, husked
1/2 cup finely chopped onion
1 teaspoon minced garlic
1 serrano chile pepper or 2 jalapeno peppers based on how hot you like it
2 tablespoons chopped cilantro
1 tablespoon chopped fresh oregano
1/2 teaspoon ground cumin
1 1/2 teaspoons salt
2 cups water

Husk and dice tomatillos. Place tomatillos, onion, garlic, and chile pepper into a saucepan. Season with cilantro, oregano, cumin, and salt; pour in water. Bring to a boil over high heat, then reduce heat to medium-low, and simmer until the tomatillos are soft, 10-15 minutes.

If you prefer a thicker consistency, drain water. Using a blender or food processor, carefully puree the ingredients in water in batches until smooth.

Ingredients for Rockfish Salsa Verde

3 Rockfish
Chili powder
Ground cumin
Salt and pepper
Butter
Salsa verde, either homemade or jarred variety (see homemade below)
Cilantro, chopped

Season both sides of the rockfish fillets well with chili powder, cumin, salt and black pepper. For spicier taste, use more seasoning.

Add 1/2 stick of butter to a saute pan over medium heat. Add the rockfish and saute until cooked through - about 3-4 minutes per side.

Serve the rockfish topped with salsa verde and chopped cilantro.