



Blackened Rockfish with Garlic-Lime Butter

Let's begin by gathering our ingredients for Blackened Rockfish with Garlic-Lime Butter:

Ingredients:

1 lime
2 tablespoons butter at room temperature
2 tablespoons chopped fresh cilantro
2 garlic cloves, minced
2 tablespoons canola oil
1 large rockfish

Blackening seasoning:

- 1.5 tablespoons paprika
- 1 tablespoon onion salt
- 1 tablespoon garlic powder
- 1 tablespoon thyme
- 1 teaspoon cayenne pepper
- 1 teaspoon black pepper

Grate 1 teaspoon zest from the lime into a bowl. Then cut the lime in quarters. Squeeze all the juice from the lime into the bowl. Then add 2 tablespoons butter, 2 tablespoons chopped cilantro, and 2 garlic cloves finely chopped. Set aside.

Combine 1.5 tablespoons paprika, 1 tablespoon onion salt, 1 tablespoon garlic powder, 1 tablespoon thyme, 1 teaspoon cayenne pepper and 1 teaspoon black pepper.

Heat oil in a large skillet. Rub the blackening seasoning all over the rockfish fillets. Add the fish to the hot oil and cook until the spice rub becomes dark and crusty. Flip then cook until fillets flake with gentle pressure - about another 2 minutes.

When done cooking, transfer the fish to a plate and immediately top each fillet with a bit of flavored butter.

Plate to serve and enjoy!