

# FJORD

## FISH MARKET



### Black Sea Bass with Citrus-Olive Caper Sauce

#### Ingredients

- 8 sea bass fillets (about 5 ounces each), skin on
- 3 tablespoons olive oil, divided
- 1 tsp salt, divided
- ½ tsp freshly ground black pepper, divided
- 2 lemons, peeled and thinly sliced, segments halved.
- 2 tablespoons chopped fresh oregano
- 2 tablespoons of capers, rinsed
- ¾ cup pitted Kalamata olives, roughly chopped

#### Instructions

Place broiler pan as close to heating element as possible and heat five minutes. On a plate, coat fillets on both sides with 1 tablespoon of oil.

Carefully remove pan from broiler and place on stovetop. Arrange fillets on pan, skin side down; sprinkle with ¼ tsp salt and ¼ tsp pepper. Broil fish 6 minutes.

In a bowl, mix together lemon slices, juice, oregano, capers, olives, remaining two tablespoons of oil and remaining ¾ tsp salt and ¼ tsp pepper.

Place fish on platter; top with citrus-olive-caper sauce.

Enjoy. *Makes eight servings.*