



Fresh. Simple. Sustainable.

Five-Ingredient Crispy Skin Branzino

Leigh Hyatt Anderson / Craving California

2 filets branzino
1 lemon
1 bunch watercress
1 hunk parmesan
1 tsp Dijon
3 tbsp olive oil
neutral oil like avocado just a splash for cooking the fish
salt and pepper

Heat a cast-iron skillet on medium/high heat. Season both sides of the branzino with salt and pepper. Add a splash of neutral oil to the pan. When the oil begins to smoke, gently place the fish in the pan skin side down. Cook the fish on the skin side for two minutes, then flip the fish to the flesh side just for 10 seconds. Remove from the pan and transfer to a plate skin side up.

In a small bowl whisk together the dijon, olive oil, and juice from half a lemon. Toss the watercress with dressing. Use a vegetable peeler to shave parmesan into the salad. Season with salt and pepper.

Divide the branzino filets between two plates, top with salad and serve with a slice of lemon on the side. Enjoy immediately!

Serves 2