



Fresh. Simple. Sustainable.

## **Roasted Striped Bass with Chimichurri and Blistered Tomatoes** **Pacifico Acquaculture**

4 6-to-8 oz, skin on Striped Bass fillets  
4 bunches of cherry tomatoes, stems on  
Olive oil  
Salt and Pepper

### *For the Chimichurri*

1 cup flat leaf parsley, chopped  
3 cloves garlic, minced  
1 teaspoon salt  
½ teaspoon pepper  
¾ cup olive oil  
2 tablespoons fresh oregano, chopped  
½ teaspoon chili pepper flakes  
2 tablespoons shallot, minced  
1 lemon, cut into quarters

Chop lightly by hand, in a blender or food processor.

Preheat the grill to 425°F. Season the fillet and cherry tomatoes, stem on with olive oil, salt, pepper.

Place the fillet skin side down and cook 4 minutes or until the fillet is cooked to desired doneness, turning once. Add the tomatoes with two minutes to go to lightly char.

To serve, place the fillets on individual plates with the grilled tomato, chimichurri, and lemon wedges.

Serves 4