

# Baked Corvina with Pesto and Tomatoes

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Recipe source: [Reckless Abandon](#)



## INGREDIENTS:

- 1-2 lbs fresh Corvina Sea Bass, cut into fillets
- 1/4 cup Pesto - homemade (recipe below) or store bought
- 1/4 cup chopped Tomatoes
- 1 Tbsp Olive Oil
- Salt and Pepper

## DIRECTIONS:

- Preheat the oven to 400° F. Cut the sea bass fillet(s) into 4-5 ounce portions and place on a parchment paper lined baking sheet. Sprinkle with salt and pepper.
- Spoon 1-2 tablespoons of pesto on each fish portion. Spread the pesto evenly over the fish.
- Bake the fish for about 15 minutes (10 minutes per 1 inch thickness) at 400 degrees or until the fish flakes and is cooked through.
- While the fish is baking, chop the tomatoes, drizzle with 1 tablespoon olive oil and sprinkle with salt and pepper. Give it a good stir and set it aside.
- When the fish is done, garnish with tomatoes and serve immediately.

## Homemade Basil Pesto

- 2 handfuls (about 2 cups packed) fresh basil leaves
- 2-3 cloves garlic
- 1/4 cup whole pine nuts
- 3/4 cup extra virgin olive oil

- 1 lemon, juiced
- 1/2 cup shredded parmesan cheese
- 1 teaspoon sea salt
- 1/4 teaspoon freshly ground pepper
- Place all ingredients in a food processor and pulse until pesto is fully blended. Taste and adjust salt and pepper as needed.