

Roasted Black Sea Bass with Tomato and Olive Salad

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INGREDIENTS for SALAD:

- 1 garlic clove
- 1/2 teaspoon anchovy paste
- 2 tablespoons red-wine vinegar
- 1/4 cup extra-virgin olive oil
- ½-pound grape tomatoes (preferably mixed colors), halved if large
- ½-pound cherry tomatoes (preferably mixed colors), quartered if large
- 12 Kalamata olives, pitted and coarsely chopped
- 4 sun-dried tomatoes packed in oil, chopped
- 1 1/2 tablespoons chopped oregano

INGREDIENTS for FISH:

- 4 (6-to 8-ounce) black sea bass fillets with skin, any pin bones removed
- 2 tablespoons extra-virgin olive oil, divided
- 1/2 medium red onion, thinly sliced
- 6 (3-to 4-inch) oregano sprigs

DIRECTIONS:

Make salad:

- Mince and mash garlic to a paste with 1/2 teaspoon salt.
- Transfer to a bowl and whisk in anchovy paste, vinegar, and 1/4 teaspoon pepper. Whisk in oil.

- Toss with remaining salad ingredients.
- Let stand, stirring occasionally, while fish roasts.

Roast fish:

- Preheat oven to 425°F with rack in middle. Oil a 1 1/2-to 2-quart gratin or other shallow baking dish.
- Rub flesh sides of fish with 2 teaspoons oil (total) and season with 3/4 teaspoon salt and 1/4 teaspoon pepper (total).
- Divide onion slices and oregano sprigs into 2 portions and sandwich each portion between 2 fillets, skin sides out.
- Tie with kitchen string crosswise at 2-inch intervals and transfer to baking dish.
- Score skin on top in several places with a sharp knife and drizzle with remaining 4 teaspoons oil.
- Roast fish until just cooked through, about 15 minutes.
- Cut off string and cut sandwiched fillets in half crosswise.
- Serve topped with salad.