



RECIPE | TOMATOES

# CITRUSY TOMATO FISH EN PAPILOTTE



25 min

10 min  
PREP.

15 min  
COOKING



2



easy

## INGREDIENTS

Recipe created by Yasmin Benhan

- 10 oz Pure Flavor® OMG Tomatoes™, halved
- 2 sea bass filets
- 1 fresh lime, sliced
- 1 garlic clove, minced
- 1 cup spinach
- 2 tbsp butter, melted
- 1½ tbsp fresh parsley, chopped and divided
- 1 tbsp shallot, finely diced
- ½ tsp salt
- ¼ tsp pepper



## DIRECTIONS

- 1 Preheat oven to 425°F.
  - 2 In a small bowl, combine butter, garlic, shallot, and 1 tablespoon parsley. Set aside.
  - 3 Next, for the packets, cut two pieces of parchment paper, about 12 inches. Dividing the ingredients equally between the two packets, add the spinach in the center of the sheet, then each filet of fish. Season with salt and pepper, then spread the butter mixture on top of the fish. Lay 2 slices of lime on top of each filet and scatter the tomatoes.
  - 4 Fold the parchment paper to create a tightly sealed packet. You can seal the sides by using staples.
  - 5 Bake in the oven for 10-15 minutes or until fish is cooked through.
  - 6 Plate the packets and cut the ends of the paper. Unfold to reveal the contents and sprinkle with remaining parsley.
- Pro Tip: You can keep the paper in your presentation or remove it and add your preferred sides such as asparagus or extra tomatoes!

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