

RECIPE | TOMATOES

GRILLED TOMATO SWORDFISH



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Recipe created by Denisse at Le Petit Chef

INGREDIENTS

Charred tomato basil butter

- 1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes
- ½ cup unsalted butter, softened
- 2 tbsp basil, thinly sliced
- 1 tsp high heat oil, such as avocado oil
- ½ tsp smoked sea salt

Swordfish

- 1 – 1 ½ lbs swordfish
- 1 tbsp high heat oil, such as avocado oil
- Salt and pepper to taste

DIRECTIONS

1. Heat the grill to medium heat. Toss tomatoes with oil. When the grill is hot, place tomatoes in a grill basket or grill-safe pan and place on grill. Cook until softened and blackened in spots, about 5 minutes. Remove from grill but leave the grill on for the fish. Allow tomatoes to cool completely.
2. Brush swordfish with oil and season generously with salt and pepper. Grill for about 3 minutes on each side, or until desired doneness of the fish is reached.
3. In a medium bowl, combine the cooled tomatoes, butter, basil and smoked sea salt, lightly smashing the tomatoes to make them burst.
4. Transfer swordfish to plates and top warm fish with the tomato basil butter just before serving.



TOTAL TIME
20 minutes

PREP TIME
10 minutes

COOK TIME
10 minutes

SERVES
4

COOKING LEVEL
Easy