

# *Chilean Sea Bass with Potatoes & Herb Sauce in 17 Minutes*



SERVES 4

## INGREDIENTS

For the Green Sauce:

- 2 celery stalks, roughly chopped
- 2 cups packed fresh cilantro
- 1 leek (dark green top only), roughly chopped
- Juice of 1/2 lemon
- 1/3 cup water
- Pinch of kosher salt

For the Potatoes, Fish & Assembly:

- 1 pound small fingerling potatoes
- 4 pieces (4 ounces each) Chilean sea bass
- Kosher salt

- 2 tablespoons olive oil
- 1 leek (white part only), thinly sliced
- 1/2 cup Greek yogurt
- Cilantro sprigs for garnish

## INSTRUCTIONS

1. Make the Green Sauce: Puree all ingredients in [blender](#) until smooth. Pour into a fine-mesh strainer set over a medium bowl. Let sit, stirring mixture in strainer occasionally so all juice drains into bowl; discard solids.
2. Scrub potatoes clean and use fork to pierce each potato lightly in several places. Place potatoes in medium microwave-safe bowl. Cover bowl with paper towel and microwave on high 4 minutes or until tender (or boil potatoes on stovetop, if desired).
3. Heat large skillet over medium-high heat until skillet is very hot. Pat fish dry with paper towel and season with salt. Pour oil in pan; place fish skin side-down in pan. Cook 4 minutes or until skin is very crisp. Turn and cook 2 minutes longer. Transfer fish to plate.
4. Place leek whites in same skillet; cook 1 minute or until slightly softened.
5. Divide yogurt, potatoes, fish and leek whites between 4 plates. Spoon green juice around fish and garnish with cilantro.