

**STRIPED BASS
QUINOA, CURRANTS, TOASTED PINE NUTS
& CITRUS INFUSED OIL**

RECIPE BY EXECUTIVE CHEF JOSH THOMSEN



INGREDIENTS

- 1/2 CUPS QUINOA
- 1 CUP FRESH ORANGE JUICE
- 1 TBSP. TOASTED PINE NUTS
- 1 TBSP. CURRANTS
- 1 CUCUMBER, PEELED, SEEDED & DICED
- 1/2 RED PEPPER, DICED
- 1/2 YELLOW PEPPER, DICED
- 1/2 RED ONION, DICED
- 1/2 CARROT DICED & BLANCHED
- 1 TBSP. FRESH CILANTRO, CHOPPED
- 1 TBSP. FRESH MINT, CHOPPED
- 1/4 CUP OLIVE OIL
- TO TASTE LEMON JUICE
- TO TASTE EXTRA VIRGIN OLIVE OIL "EVO"
- 4 EACH 5 TO 6 OZ FILETS
- 1/4 CUP BLACK PEPPERCORNS, ROUGHLY GROUND
- 2 PINCHES SALT, KOSHER
- 1 TSP. OLIVE OIL

TO PREPARE QUINOA

COMBINE JUICE & QUINOA, AND BRING TO A BOIL. LET BOIL UNTIL ALL LIQUID IS ABSORBED, APPROXIMATELY 10-15 MINUTES. LET COOL. TOSS COOKED QUINOA WITH ALL DICED VEGETABLES. CHECK FLAVOR, SEASON WITH SALT & PEPPER, LEMON JUICE & EVO

TO PREPARE STRIPED BASS

SEASON STRIPED BASS FILETS WITH GROUND PEPPER & SPRINKLE WITH SALT.

COOK ON A HOT GRIDDLE SKIN SIDE DOWN FIRST (COOK TILL SKIN IS GOLDEN BROWN & CRISP) ABOUT 2 MINUTES. FLIP OVER & COOK ANOTHER APPROXIMATELY 2 MINUTES MORE.

ARRANGE QUINOA MIXTURE IN CENTER OF THE PLATE & SERVE STRIPED BASS FILET LYING ACROSS QUINOA & PLATE.

GARNISH WITH ORANGE & RED BELL PEPPER OIL.