



Chilean Sea Bass with Hatch Pepper Salsa

Ingredients:

Two, 8 ounce pieces of fresh Chilean Sea Bass
3 tablespoons of olive oil
4 ears of corn un-shucked
2 hatch peppers
2 cups of edamame
2 cups of assorted cherry tomatoes
Sliced green onions
Fresh oregano leaves
Fresh basil leaves
Salt and pepper to taste

Makes 2 servings

Preparation:

Vegetables:

1. In a bowl, coat the peppers, tomatoes and edamame with 2 tablespoons of olive oil and season with salt and pepper.
2. Place the un-shucked corn on a hot grill along with the hatch peppers.
3. Place the tomatoes and edamame in a grill approved metal basket.
4. Cook all of the vegetables until the corn begins to char black and the peppers are roasted on all sides (about 15 minutes).
5. Once the veggies are cooked, remove from the heat and add to a bowl.
6. Once the corn has cooled, shuck it and trim the corn from ear.
7. Add the corn to a bowl along with the grilled edamame and tomatoes.
8. Scrape the char off the peppers, seed them and chop them.
9. Add the peppers to the bowl with vegetables and season with salt and pepper.

Sea Bass:

1. Coat the sea bass with 1 tablespoon of olive oil.
2. Season with salt and pepper and grill on high heat until marked and cooked through, about 12 minutes.
3. Serve the vegetables with the grilled sea bass.
4. Garnish with green onions and fresh herbs.