



catch
cook
eat.



Redfish Jalapeño Pesto Pasta

In this recipe we kick up the heat on a classic pesto with jalapeño and kick up the wow-factor with fresh redfish. This redfish Jalapeño Pesto Pasta is an easy, family-style meal perfect to share with your favorite spice-loving people.

Ingredients

JALAPEÑO PESTO SAUCE:

- ½ c fresh basil
- ½ c fresh cilantro
- ¼ c fresh mint
- 1 large jalapeño, seeded and quartered
- 1 garlic clove
- ½ yellow onion, quartered
- ½ c grated Parmesan cheese
- ¼ c fresh lime juice
- ½ tsp salt
- ½ tsp ground black pepper
- ½ c extra virgin olive oil

REDFISH:

- 6 redfish filets
- 1-2 tbsp Cajun seasoning
- 1 tbsp vegetable oil

PASTA:

- 1 lb penne pasta
- ¼ c crumbled goat cheese
- Salt and pepper

GARNISH:

- Crumbled goat cheese
- Fresh basil, chopped

Directions

JALAPEÑO PESTO SAUCE: Place the basil, cilantro, mint, jalapeño, garlic, onion, Parmesan, lime juice, salt, pepper and olive oil in a large food processor. Pulse and blend until all ingredients are finely processed and thoroughly incorporated into a sauce. Set aside.

REDFISH: Season your filets on both sides with a light dusting of Cajun seasoning. Add oil to a large nonstick skillet over medium high heat. Once hot, add the filets and cook through, about 4-5 minutes per side. Remove from heat. In the skillet, break up the filets into large flakes/chunks with a spatula or fork. Set aside.

PASTA: Cook the pasta according to box directions, reserving 1 cup of its cooking water before draining.

Toss together the pasta with ¼ cup of the cooking water, three-fourths of the pesto sauce and half of the flaked, cooked redfish. (Add more of the pasta water or pesto sauce if the pasta seems dry.)

Finally, gently fold in the remaining flaked redfish and crumbled goat cheese. Season with salt and pepper if needed.

Serve immediately on a plate or in a bowl, garnish with additional crumbled goat cheese and fresh chopped basil. Serves 4-6.

RECIPE & PHOTOS BY HEATHER PETEREK | CATCH, COOK, EAT
JOINCCA.ORG/RECIPES