



Servings 4

Prep Time 30 min

Cooking Time 30 min

## Sheet pan Pesto Walleye



### Ingredients

#### For the Pesto

1 big bunch beet, turnip, radish, chard, or wild greens (or a mix), well-washed

1 cup walnuts or pecans

1 cup grated fresh Parmesan cheese

$\frac{3}{4}$  cup olive oil

$\frac{1}{2}$  cup vegetable oil

4 cloves garlic

$\frac{1}{2}$  teaspoon kosher salt

$\frac{1}{2}$  teaspoon black pepper

$\frac{1}{2}$  teaspoon white sugar

$\frac{1}{8}$  cup cider vinegar

$\frac{1}{4}$  cup golden raisins

1 jalapeño pepper (optional)

#### For the Fish and Veggies

2-4 walleye fillets (depending on the number of diners)

1 eggplant, cubed

1 small green zucchini (or any summer squash), cubed

1 small yellow zucchini, cubed

2 bell peppers (or 4 different coloured halves), cut into large bite-sized pieces

$\frac{1}{2}$  red onion, cut into large bite-sized pieces

$\frac{1}{8}$  cup (35ml) olive oil

Salt and pepper

#### For the Breadcrumbs

1 tablespoon (15ml) butter

$\frac{1}{2}$  cup (125ml) breadcrumbs

1 garlic clove, minced





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### Directions

#### Step 1

Preheat oven to 450°F.

#### Step 2

Put all of the pesto ingredients into a blender or food processor and blend until very smooth. Give it a taste. If the greens you used were particularly bitter, you may need to add some more sugar to balance the bitterness out.

This will make more pesto than you need. Keep whatever is left in the fridge for 1 week, or freeze it for up to 6 months.

#### Step 3

Pat the fish dry with paper towels. Generously smear pesto over the surface of the fillets.

#### Step 4

Transfer the cut veggies to a lined sheet pan and toss in the oil. Season generously with salt and pepper.

Put the vegetables in the oven for 15 minutes.

#### Step 5

After 15 minutes, flip the vegetables, then lay the walleye fillets on top. Put back into the oven and cook for another 15 minutes, or until the fish is cooked all the way through and flakes easily when pierced with a fork in the thickest section.

#### Step 6

Meanwhile, melt the butter in a small skillet. Add the garlic and breadcrumbs and cook over medium heat until golden and crispy. Set aside.

#### Step 7

Remove the sheet tray from the oven when the fish is cooked through.

#### Step 8

To serve, spoon some of the reserved pesto onto each plate. Divide the vegetables evenly between the plates, spooning them onto the pesto. Sprinkle with the toasted breadcrumbs. Now lay the fish over the vegetables and sprinkle some more breadcrumbs on top.

Enjoy!

