



Servings 2

Prep Time 10 min

Cooking Time 15 min

Walleye with Basil-Tomato Sauce



Ingredients

2 walleye fillets

1 small shallot, minced

10 ounces of grape/cherry tomatoes, halved

2½ tablespoons of olive oil, separated

Splash of dry white wine

½ teaspoon of dried basil

Splash of water

Kosher salt, to taste

Freshly cracked pepper, to taste

2 tablespoons butter

Directions

Step 1

Rinse fillets under cold water and pat completely dry with paper towels. Season with kosher salt on both sides. Over medium-high, heat enough oil to coat the bottom of a non-stick skillet. When it starts to shimmer, lay the fish flesh-side down.

Step 2

Cook until the fish turns golden on the flesh side. You will cook the fish most of the way through on this side. Remove fish from the pan and set aside.

Step 3

Add 1 tablespoon of oil to the same pan. Reduce heat to medium, and then add shallot and a pinch of salt, stirring frequently, until softened. Add a splash of white wine, scrape the bottom of the pan and simmer until evaporated.

Step 4

Next, add tomatoes, basil and a splash of water. Bring to a boil and then reduce to a simmer. Cover and cook until tomatoes soften and turn into a sauce, about 7 minutes, stirring occasionally. Add more water if necessary.

Next, stir in butter and season with salt and pepper to taste.

Step 5

Lay walleye, skin-side down, on top of the sauce. Cover the pan and simmer on low for 2-3 minutes, or until fish warms through and re-moistens. Turn off heat, drizzle olive oil on top and serve with rice, couscous or orzo.

