



Servings 4

Prep Time 15 min

Cooking Time 30 min

Walleye with Bell Pepper Sauce



Ingredients

4 walleye fillets

3 red bell peppers

1 garlic clove, minced

½ cup roasted cashews

¼ tsp. dried oregano

1 tbs. lemon juice (about half a lemon)

1 tsp. kosher salt, plus extra

¼ cup extra virgin olive oil

Handful of fingerling potatoes, boiled (optional)

Cooking oil

Freshly cracked pepper

Fresh chives, minced

Directions

Step 1

Move oven rack to the upper position and preheat to broil. Place red peppers on a rimmed cookie sheet and broil until blotchy black all over, turning occasionally. You can accomplish this over a gas stove as well, holding the peppers over the flame with metal tongs. Place charred peppers in a heat-safe bowl and cover with plastic wrap to steam for about 10 minutes. The steaming will help the skin on peppers release.

Step 2

When cool enough to handle, remove stems and scrape/peel off skin on peppers with a knife. Discard seeds.

Step 3

Place cleaned peppers in a food processor, along with minced garlic, cashews, oregano, lemon juice and 1 tsp. kosher salt. Pulse a few times until ingredients are incorporated. Then in a steady stream, add extra virgin olive oil while the machine is running on low.

Blend until smooth and season to taste.

Transfer bell pepper sauce to a saucepan and heat on low, stirring frequently, to warm through before serving. Add stock or water to thin out sauce as needed.

Step 4

Pat walleye dry with paper towels and season with salt and pepper. In a large skillet over medium-high, heat enough cooking oil to cover the bottom of the pan. Brown walleye on both sides until cooked through and flaky.

To serve, spoon hot bell pepper sauce onto a plate and place fish and boiled potatoes on top. Garnish with chives.

