

Baked Swordfish with Green Olive and Citrus Salsa

Stonewall Kitchen



INGREDIENTS:

- 1/2 c, plus 2 tbsp. Made in Napa Valley Baja Marinade
- 1-1/2 pounds swordfish cut into 4 steaks
- salt (preferably Kosher) and freshly ground
- black pepper
- 2 oranges, outer skin and white piths removed, cut into segments and coarsely chopped
- 16 green olives, pitted and coarsely chopped
- 1 scallion, sliced thin on the diagonal (white and green parts)
- 1/4 c cilantro leaves, coarsely chopped

DIRECTIONS:

Preheat oven to 400°

Spray a baking pan large enough to hold the fish in a single layer, with olive oil.

Spoon 1/4 cup Baja Marinade and Dipping Sauce in the bottom of the pan.

Season the top and bottom of each fish steak with salt and pepper and place in the pan.

Pour the remaining 1/4-cup Baja Marinade and Dipping Sauce over the fish and place in the oven.

Bake for 10-15 minutes until cooked through. Check to make sure the fish is cooked through by slipping a knife into the center of a steak and gently pull apart to see if it is opaque in the center.

While the fish is cooking, prepare the salsa. In a small bowl combine the remaining 2 tablespoons Baja Marinade and Dipping Sauce, oranges, olives, scallions and cilantro.

To serve, top each swordfish steak with a spoonful of the salsa and juices from the baking pan.