

KINGFISH CREAMY PASTA

SERVES: 6

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INGREDIENTS

- 4 x 150g South Australian Yellowtail Kingfish fillets, skinless
- 375g pappardelle pasta
- 1 tbs extra virgin olive oil
- salt flakes
- black pepper
- 80g salted butter
- 4 cloves garlic, finely chopped
- 1 cup cream
- 1 cup dry white wine
- 180g frozen peas
- 120g baby spinach leaves
- 1 ½ tbs lemon zest
- To serve: salt flakes, black pepper, grated parmesan

METHOD

1. Preheat oven to 180°C. Bring a large pot of salted water to the boil and cook pasta according to packet directions.
2. Place kingfish on a lined baking tray. Drizzle with olive oil and season with salt and pepper. Bake for 15-20 minutes or until kingfish is opaque and just cooked through.
3. Meanwhile, heat butter in frying pan, add garlic and cook 1 minute. Add cream, wine, peas, spinach and lemon zest. Bring to a simmer and cook for around 6-8 minutes until mixture has reduced slightly. Add cooked and drained pasta and stir to combine.
4. Pour pasta into a large serving bowl. Break kingfish into pieces and scatter over pasta. Season with salt and pepper. Sprinkle with parmesan and serve.

