

PETER'S BLACK BASS WITH SUN-DRIED TOMATO PESTO

Prep: 10 mins | *Total:* 45 mins

Serves: 4

INGREDIENTS

For the Black Bass:

- 2, 8 ounce Black Bass fillets
- 1 1/2 tablespoon Old Bay Seasoning
- 2 teaspoon salt
- 6 ounces basil
- 3 ounces cilantro
- 2 cloves garlic
- 1/8 cup Parmesan
- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 4 ounces sun-dried tomatoes
- 1 whole jalapeno, diced
- 1 teaspoon anchovy paste
- 2 teaspoons tomato paste

For the Roasted Red Pepper Zoodles:

- 2 whole zucchinis, spiralized
- 1 whole yellow squash, spiralized
- 2 whole red peppers
- 1 pint grape tomatoes
- 1/2 whole yellow onion, diced
- 1 whole shallot, diced
- 2 teaspoon salt
- 2 teaspoon black pepper
- 2 teaspoon italian seasoning
- 1 tablespoon olive oil
- 2 bunches fresh basil

DIRECTIONS

Char the Red Peppers

Roast the red peppers on an open flame on your stovetop. (You can do in the oven too). Once the red peppers are charred, place in a paper bag and seal for 20 minutes. Then remove the charred skin and seeds from the red peppers.

Blend the Pesto

Combine the basil, cilantro, garlic, Parmesan, olive oil, lemon juice, sun-dried tomatoes, jalapeno, anchovy paste, and tomato paste in a blender. Blend into a paste. Set aside.

Bake the Black Bass

Spice the black bass with the Old Bay and the salt. Place on a baking tray and put in a 325 degree oven for 12 - 14 minutes.

Finish the Zoodles

Heat the oil in a skillet on medium heat. Add in the tomatoes, shallots and onions with the spices and cook until the onions are softened and the tomatoes begin to blister.

Add all the veggies to a blender and blend into a puree. Return to the skillet and simmer for 5 minutes. Finish by adding the zoodles in the sauce and cook for 2 minutes.

Serve

To serve, top the sea bass with as much pesto as you like and serve with the zoodles

