



TABLE & TWINE



SEARED
CORVINA

Corvina



Cauliflower
Rice



Succotash



Remoulade



- STEP 1** Preheat oven to 425°F [400°F for convection oven]. Unwrap brown parchment paper and lay flat on a baking sheet. Remove corvina from plastic and place on parchment paper. Place in hot oven for 10-15 minutes, or until the fish reaches an internal temperature of 145°F. Serve immediately and top with room temperature remoulade.
- STEP 2** While the corvina finishes heating, heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil.
- STEP 3** Add succotash to warm pan and sauté for 2-3 minutes, until the vegetables are tender.
- STEP 4** Transfer cauliflower rice to a microwave-safe dish and add approx. 1 tablespoon of water. Microwave on high for 2-3 minutes, stirring occasionally until warm.
- STEP 5** Serve remoulade over seared corvina. Plate next to cauliflower rice and succotash.