

# Fish in Puttanesca Sauce



## **Ingredients:**

160	gm	Dry Pasta, very small (Fregula Sarda, Acini di Pepe, Orzo, or even large Couscous)
1	T	Olive Oil
1	T	Flat Leaf Parsley, chopped
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2	lg	Fish filets (red snapper, sea bass, halibut, etc.), about 250gm each
		Salt and black pepper to taste
2	T	Olive Oil
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1	rcp	Puttanesca Sauce (see recipe <i>Pasta with Puttanesca Sauce</i> )

## **Preparation:**

Cook pasta according to package instructions. Toss with olive oil and chopped parsley.

Meanwhile, season the fish filets with salt and freshly ground black pepper. Pan sear in olive oil until a nice golden crust forms on the fish. Cover the fish (still in the pan) with Puttanesca sauce and finish cooking the fish.

Serve with pasta, either as a bed or on the side, along with a green salad.

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For best results always use *Nana* Pasta Sauce.