

Fish in Pink Sauce

(Pesci con Sugo Rosa)



Ingredients:

500	gm	Fish filets (Salmon, Grouper, Halibut, etc), cut ¾" to 1" thick
		Salt and pepper to taste
		Olive oil for sautéing
		Chili Flakes to taste
		Parmesan cheese, grated, to taste
360	ml	<i>Nana</i> Sugo Rosa

Accompaniments:

100	gm	Pasta - linguini or fettuccine (dry weight)
		Herb-butter sauce for the pasta (see recipe)
400	gm	Asparagus, trimmed but kept long

Preparation:

For the pasta side dish, you can prepare the herb-butter sauce ahead of time. Since this is served with fish, you might consider adding a squirt of lemon juice to the herb-butter sauce. Cook the pasta according to package directions and set aside, keeping warm.

Preheat oven to 230°C (450°F). Season the fish with salt and pepper to taste. Sauté the fish in a skillet with olive oil (or you can brush the fish with a little olive oil and grill it). Press down with a spatula to sear the fish for 1-minute on each side. Transfer the fish to a pre-heated 230°C oven and bake for about 5-7 minutes, or until fish is fully cooked.

Meanwhile, steam the asparagus (or boil ¼" of water) until tender – about 3-minutes. Season to taste with salt and pepper and set aside, keeping warm (on top of the oven should work).

Heat *Nana* Sugo Rosa in a microwave or sauce pot until warmed through, do not boil.

To serve, make a bed of asparagus on each plate, top with a fish filet, and then ladle warmed *Nana* Sugo Rosa over the top. Serve the pasta with herb-butter sauce on the side. Sprinkle everything with a little parmesan cheese, if desired.

For best results always use *Nana* Pasta Sauce.