

# gather a table

## **Baked Whole Fish with Sundried Tomato Stuffing & Balsamic Nectarine Salad**

Recipe by Sina Mizrahi [www.gatheratable.com](http://www.gatheratable.com)

2-3 pounds whole fish, such as European Seabass, White Fish, Red Snapper, etc.

8-9 slices preserved lemons

½ teaspoon sumac

Olive oil

lime wedges, to serve

### **Sundried Tomato Paste**

2 cloves garlic

8 sundried tomatoes packed in oil

6 green onions

1 jalapeño

½ bunch cilantro

10 mint leaves

1/2 teaspoon sea salt

1/4 teaspoon ground black pepper

2 tablespoons extra virgin olive oil

### **Directions**

Wash your fish inside and out under cold running water and pat dry. Place it on a parchment lined baking sheet and slice through it if it isn't already. Season the inside and outside of the fish with salt and pepper.

In a small food processor, process all the sundried tomato paste ingredients until smooth, adding a little more oil if the paste is too thick.

Preheat oven to 400F. Divide the paste between the fish, smothering a generous amount inside each cavity and topping with preserved lemons. Sprinkle the sumac and olive oil over the flesh of the fish. Bake for 20-30 minutes or until the skin crisps up, and the meat flakes easily. Before serving, debone the fish and transfer to a platter. Serve with a squeeze of lime.

### **Balsamic Nectarine Salad**

4-6 nectarines, pitted and quartered

1 teaspoon olive oil

1 tablespoon balsamic vinegar

1/2 teaspoon pink salt

6-8 cups arugula lettuce mix  
1/4 red onion, thinly sliced  
4-5 green onions, chopped  
1/4 cup roasted pepitas

### **Dijon Vinaigrette**

2 tablespoons extra virgin olive oil  
1 tablespoon dijon mustard  
1 tablespoon apple cider vinegar  
2 teaspoons maple syrup

In a small bowl, mix the nectarines with the olive oil, balsamic and salt. Heat a skillet or grill pan over medium heat, add the nectarines and cook until caramelized, about 4-5 minutes, flipping them once or twice. Remove from heat and allow to cool while you assemble the salad.

In a large bowl, mix the arugula, red onion and green onions. Add the roasted nectarines and top with pepitas.

In a jar, place all the vinaigrette ingredients and shake well. Pour over the salad and toss to mix. To serve, spoon salad onto a plate and top with fish.