

Striped Bass with Leeks, Fennel and Citrus

4 ea. 7 oz. portions Skin-on Striped Bass

1 head Fennel

1 ea. Large leek (or 2 small ones)

2 Tbs. Chopped fresh thyme

¼ C. Olive oil

Juice and zest of 2 oranges

½ # Fresh gnocchi or cavatelli

¼ C. Grated Parmesan cheese

Salt and pepper

1. Quarter fennel lengthwise. Cut out root and slice into 1/8 inch pieces.
2. Trim dark green tops of leek. Split lengthwise and slice into half moons. Wash twice by placing in a bowl of water, lifting out, and draining well. This ensures that the grit is gone.
3. Heat 2 Tbs. oil in a high-sided skillet over medium heat. Add leeks and fennel and cook over medium-low heat until soft. Keep warm
4. Heat a skillet over high heat. Add 2 Tbs. of oil and place fish skin-side down. Reduce heat to medium-high. Allow to cook most of the way on the skin side so the skin becomes very crisp. Turn and finish on the flesh side.
5. While fish is cooking, cook pasta in boiling salted water. When done, drain, reserving some of the pasta liquid. Toss pasta with vegetables. Add a little of the pasta water to develop a saucy consistency. Stir in orange juice and Parmesan cheese. Adjust seasonings.
6. Place piles of pasta with some of the pan sauce on each of four plates. Top with fish, crispy skin up.