

Great Lakes Whitefish with Tomato Basil Compote

Serves 4

Ingredients

4 (6-ounce) boneless and skinless lake whitefish fillets
2 tablespoons extra-virgin olive oil
2 tablespoons unsalted butter
1/2 teaspoon dried thyme
2 shallots, chopped
4 garlic cloves, chopped
1 cup chopped ripe tomatoes
2 tablespoons chopped fresh basil leaves
1 teaspoon sugar
1/4 teaspoon sea salt
1/4 teaspoon fresh black pepper

Instructions

- Season fillets with salt and pepper.
- In large skillet, heat olive oil over medium-high heat.
- Add fish and sauté on both sides until light golden, about 6-8 minutes total.
- Remove from heat and set aside, in warm oven or covered with foil.
- Turn heat to medium-low and add butter to skillet.
- When hot, add thyme, shallots, and garlic; sauté 30 seconds, until fragrant.
- Add tomatoes, fresh basil, and sugar.
- Bring to a simmer and cook until sauce thickens, 1-2 minutes total.
- Season with salt and pepper.
- Arrange compote over or under warm fish fillets and serve.