

Mahi Mahi with Artichokes, New Potatoes and Pesto Drizzle

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 45 minutes

Hands-On Time: 25 minutes

Serves 4

Ingredients

- 1 lb. new potatoes
- 1 onion
- 1 clove garlic
- 1 tbsp. olive oil
- 1/2 tsp. salt, plus more for sprinkling.
- Freshly ground black pepper
- 12 oz. marinated quartered artichokes
- 4 oz. chopped, roasted red pepper
- 1/3 cup grated Parmesan
- 1/3 cup prepared pesto
- Four 6 oz. Mahi Mahi fillets



Instructions

1. Preheat the oven to 425°F.
2. Line a sheet pan with foil and preheat it in the oven.
3. On a large cutting board, thinly slice the potatoes and onion and chop the garlic. Transfer to a large bowl and toss with the olive oil, 1/2 tsp. salt and a few grinds of pepper.
4. Arrange the potato mixture on the heated sheet pan, spreading it out so that it cooks evenly. Roast for 15 minutes.
5. While the potatoes roast, strain the liquid from the jar of artichokes, reserving 1/4 cup in a medium bowl. Stir in the Parmesan and pesto to combine the sauce well. Set it aside.
6. Salt and pepper the Mahi.
7. Scatter the artichoke and drained roasted pepper over the potatoes. Make space for the fish directly on the pan and roast another 15 minutes or until the fish flakes and the potatoes are tender.
8. Serve the fish and vegetables on heated plates and drizzle with the pesto sauce. Serve hot.

Extra Hungry Kids? Add a salad of thinly-sliced cucumber tossed with a few tablespoons of yogurt, a squirt of lemon, salt and pepper.

In the Glass: Sancerre is a French term for Sauvignon Blanc. When you're not sure what to drink with seafood, Sancerre is a good bet.