SWORDFISH WITH CITRUS BASIL AND PINENUTS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 2 servings

Citrus Topping:
1 bunch fresh basil, stemmed (about 3 cups)
1 clove garlic
1 lemon, zested and juiced
1 orange, zested and juiced
½ teaspoon salt
½ teaspoon freshly ground black pepper
½ cup extra-virgin olive oil
1 cup grated parmesan

Swordfish:
2 6-ounce swordfish steaks
Extra virgin olive oil
Salt and freshly ground black pepper
½ cup pine nuts, toasted

Directions:

- Blend the basil garlic, zests, juices, salt, and pepper in a food processor until the mixture is finely chopped
- With the machine running, gradually add the olive oil until the mixture is smooth and creamy
- Transfer to a bowl and stir in the parmesan
- Preheat an indoor or outdoor grill
- Brush both sides of the swordfish filets with olive oil and season with salt and pepper
- Grill the swordfish about 3-4 minutes on each side for a 1-inch thick filet
- Transfer the gilled swordfish to serving plates and top with the citrus topping and toasted pine nuts and serve