

Mustard Crusted Sea Bass



Serves 6

3T Dijon mustard		
3T olive oil, divided use	1t marjoram leaves, fresh, chopped	1 lemon, thinly sliced into rounds
1T minced garlic	1/4t salt	Parmesan cheese, finely grated, for garnish
1T thyme leaves, fresh, chopped	1/8t black pepper	Parsley, fresh, chopped, for garnish
2t balsamic vinegar	2 pound sea bass filet, skin~on	

Preheat oven to 400.

In medium bowl, combine mustard, 2T olive oil, garlic, thyme, balsamic vinegar, marjoram, salt and pepper and mix well. Rub the fish lightly with olive oil and place in roasting pan, skin~side down. Brush the mustard mixture onto the fish and lay the lemon slices over the top. Drizzle with remaining olive oil and roast until the fish is cooked through, about 20 minutes.

Garnish with Parmesan and parsley.

Prepare Ahead Tip

Marinate fish in refrigerator, covered, up to 4 hours.