

Grilled Swordfish with Not Just Pesto Tapenade



SIZE

Serves: 2

PREPARATION

30 min

DIFFICULTY



Level 1



Level 1



It's officially grilling season... spruce up your summer staples with a little backyard Mediterranean! This recipe is perfect for an easy weeknight dinner or entertaining family and friends. Because swordfish is thicker and sturdier in nature, they hold together nicely on the grill and develop incredible flavor and char marks! No grill? The broiler works well too!

While the fish cooks on the grill, simply add chopped olives to Not Just Pesto and you've got yourself the perfect sauce to accompany this fish.

And do you want to hear the best part? You can prepare this entire recipe outside! No running back and forth to the kitchen necessary.

Ingredients

- 2** (10-12 oz) swordfish steaks
- salt and pepper
- 2** Tbs olive oil, plus more for the grill
- ¾** cup pitted kalamata or green olives, coarsely chopped
- 1** jar Not Just Pesto
- 1** lemon, halved

Process

1

Light a charcoal grill, banking the coals to one side, or preheat a gas grill to hot. Meanwhile, season the fish with salt and pepper brush each steak with 1 tablespoon oil. Using long handled tongs, dip a paper towel in oil and lightly brush the grill grates to give you a non-stick surface, being careful to avoid flareups.

2

If using a gas grill, reduce heat to medium, if using charcoal place the swordfish steaks and lemon halves (cut-side down) over the cooler part of the grill (not directly over the flame). Cover and cook for about 8-10 minutes, flipping the fish halfway through. You're looking for an internal temperature of 145 degrees. Remove from the grill and let rest for 5-10 minutes.

3

Meanwhile, add the olives and pesto to a medium bowl and stir to combine. Spoon over the fish and garnish with the grilled lemon.