



Patti LaBelle's Holiday Party

TV One

Quick and Easy Branzino

Recipe courtesy of Patti LaBelle

Ingredients:

- 4 skin-on fillets branzino (1 pound)
- 2 tablespoons minced garlic
- 1 tablespoon fresh parsley leaves, chopped
- 1/4 teaspoon kosher salt
- 1/8 teaspoon ground black pepper
- 1/2 stick unsalted butter, melted
- 1/2 teaspoon paprika or turmeric *optional*
- 1 pint grape tomatoes
- Chopped parsley for garnish *optional*

Method:

1. Sprinkle the fish on the fleshy side with the garlic, parsley, salt and pepper, and set aside.
2. Place a large skillet over medium-high heat, add the butter, and then place the fish skin-side down. Cook for 4 minutes then carefully flip and cook for another 3 minutes. Place the fish on a paper-towel-lined plate to remove any excess fat. *You can also remove the skin after it cooks. It should be easy to pull off!*
3. Saute the tomatoes in the same pan until they soften. Serve over the branzino fillets and garnish with chopped parsley then serve.