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# Blackened Cajun Drum with Collard Greens & Cheddar Grits

Serves 4

## Ingredients

- 4 black drum fillets
- 1¼ cups yellow grits
- 3 cloves garlic
- 1 bunch collard greens
- 1 yellow onion
- 1 large bunch parsley
- 2 oz cheddar cheese
- 4 tbsp butter
- 2 tbsp Catch Cajun Seasoning blend
- 1 tbsp white wine vinegar

## Directions:

Bring olive oil to a simmer in a medium saucepan over medium heat. Add garlic and leeks to pan. Stirring frequently, cook until limp.

Squeeze one half lemon juice into pan. Add grated ginger to leeks and garlic and sauté, stirring, for one minute.

With a spatula, gently slide leeks and garlic to the margin of the pan and lay fish fillet, skin side down, on cleared center surface of pan.

Raise heat to medium high, browning skin until slightly crisped. Squeeze remaining lemon half over fish flesh. Carefully turn fish, flesh side down, and cook about 3 minutes, or until opaque throughout.

Fold leeks and garlic over the top of fish. Season with salt and pepper to taste. Garnish with additional slices of lemon and microgreens, if desired.