

fresh fish markets



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## Lemon Ginger Black Drum with Leeks & Garlic

Serves 2

### Ingredients

- 2 boneless Black Drum fillets
- 1 tablespoon extra virgin olive oil
- 2-3 cloves minced garlic
- 1 bunch young leeks, whites sliced and washed well
- 1 large lemon, halved & seeded
- 1 thumb fresh ginger, peeled & grated
- Salt and freshly ground black pepper, to taste

### 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.