



Brown Butter Sole with Herb Salad

Serves 4

Ingredients

Four grey sole fillets

Kosher salt

Pepper

4 tablespoons unsalted butter

2 large thyme sprigs

1/2 cup coarsely chopped fennel fronds

1/2 cup light green celery leaves

1/2 cup parsley leaves

1/2 cup cilantro leaves

1/2 cup Thai basil leaves

Extra-virgin olive oil, for drizzling

Lemon wedges, for serving

Directions:

Season the fish with salt and pepper.

In a large skillet, melt 2 tablespoons of the butter with 1 thyme sprig and cook until starting to brown. Add 2 sole fillets and cook over moderately high heat, turning once, until golden brown, about 4 minutes. Transfer to a platter; tent with foil. Repeat with the remaining butter, thyme, and fish.

In a medium bowl, toss the fennel fronds with the celery, parsley, cilantro, and Thai basil leaves. Drizzle with olive oil, season with salt and pepper and toss to coat.

Transfer the sole to a platter or plates and top with the herb salad. Serve immediately, passing lemon wedges at the table.