

fresh fish markets



featured recipe!

Oysters Rockefeller

Ingredients

16 oysters, shucked
1 ½ tablespoons butter
2 cloves garlic, minced
5 oz. baby spinach
¼ c. white wine
½ c. panko bread crumbs, divided
2 T grated Parmesan cheese
Kosher salt and cracked black pepper
Drizzle of Pernod

Melt butter in saute pan over medium high heat and add garlic; cook until fragrant, about 1 minute. Add baby spinach and white wine and cook until most of the liquid has evaporated, about 3 minutes.

Remove garlic mixture to a pan and add ¼ cup breadcrumbs and Parmesan cheese. Season to taste with salt and pepper.

Preheat broiler. Place oysters on baking sheet and divide toppings evenly between them. Sprinkle each oyster with remaining bread crumbs, and drizzle with Pernod.

Cook until breadcrumbs are crisp and oysters are warmed through, about 10 minutes. Serve immediately with sparkling white wine.