

A Recipe from KNOPF

SICILIAN SWORDFISH with Tomato Sauce and Fresh Mint



credit: Nicolas Beckman

This recipe uses the classic Sicilian combination of pine nuts and currants and also a favorite Sicilian fish, swordfish. You can use tuna steaks instead of swordfish if you prefer.

For the swordfish

4 6-oz. swordfish steaks
(about 1 in. thick; or tuna steaks)
Kosher salt and freshly ground black pepper
1 tbsp. plus 1 tbsp. extra-virgin olive oil
Lemon, for squeezing over fish
1 heaping tbsp. finely chopped fresh mint leaves

Cooking time: 30 minutes
Serves 4

For the tomato sauce

3 tbsp. pine nuts
1 26-oz. jar paste sauce (about 2 cups)
32 small pitted black olives
3 tbsp. capers
3 tbsp. dried currants
2 large garlic cloves, grated or minced
(about 2 tbsp.)
4 anchovy fillets, chopped
Pinch of chile flakes

Adjust the oven rack to the middle position and preheat the oven to 325 °F.

Spread the pine nuts on a baking sheet and toast them in the oven for 8 to 10 minutes, shaking the pan occasionally for even toasting, until the nuts are lightly browned and fragrant. Remove the nuts from the oven and set them aside to cool slightly.

Increase the oven temperature to 500 °F.

To make the tomato sauce, combine the pasta sauce, olives, capers, pine nuts, currants, garlic, anchovies, and chile flakes together in a large ovenproof skillet and cook the sauce over medium-high heat for about 5 minutes, stirring occasionally, just to warm it through.

Rinse the swordfish steaks under cool water, pat them dry with paper towels, and season both sides with kosher salt and freshly ground black pepper.

Place the swordfish in the skillet on top of the tomato sauce, drizzle a teaspoon of the olive oil over each steak, and place the skillet in the oven for 6 to 8 minutes, until the fish is opaque and flakes apart easily when pierced with a sharp knife but is still moist.

Lift the swordfish steaks out of the sauce and place them on four plates. Stir the sauce to incorporate the juice contracted from the fish, and spoon it over the fish. Squeeze a few drops of lemon juice over each steak and sprinkle with the mint.

