

MEDITERRANEAN SWAI



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 1 - 8 oz. serving*

Reorder No.	Description	Amount
777901	Swai fillets, 4 oz.	2 ct.
299405	Butter	2 Tbsp.
Market Item	White Wine	¼ cup
311227	Lemon Juice	1 Tbsp.
Market Item	Cilantro, chopped	1 Tbsp.
644650	Garlic, minced	1 tsp.
424307	Salt	1 tsp.
517895	Ground Black Pepper	1 tsp.
Market Item	Capers	¼ cup
234494	Sun-Dried Tomatoes, chopped	¼ cup
325473	Artichokes	½ cup
225002	Paprika	1 tsp.

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Place fish fillets into a heated sauté pan with butter and sauté until done. Fish will be opaque in color and flake easily with a fork. *CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds.* Heat butter in large sauté pan over medium heat. Mix white wine, lemon juice, cilantro, garlic, salt, and black pepper into the melted butter; add capers, tomatoes, and artichokes and simmer sauce for 5 minutes. Generously spoon sauce over fish fillets. Sprinkle fillets with paprika.