



RED SNAPPER AND WHITE BEANS WITH WHITE BALSAMA VINAIGRETTE

Prep and cooking: 30 minutes. Makes 2 servings

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| ¼ cup unsalted butter | 1 tablespoon olive oil | ¼ cup minced shallots |
| 2 tablespoons white balsama vinegar | 1 tablespoon drained capers | 1 teaspoon chopped fresh rosemary |
| 1 15-ounce can white beans, rinsed, drained | 1 teaspoon finely grated lemon peel | 1 cup coarsely sliced arugula |
| 2 10-ounce cleaned red snapper (or any white fish such as sole or trout) | | |

Prepare barbecue (medium-high heat) or oven to 375°F.

Melt butter in small skillet over medium heat, mix in shallots and stir for just one minute. Turn off heat and cool until warm. Add oil, vinegar, capers, and rosemary. Season vinaigrette to taste with salt and pepper and set aside.

Mix beans, lemon peel, and 2 tablespoons of vinaigrette in medium skillet. Season to taste with salt and pepper. Brush a little vinaigrette over the flesh side of the fish; sprinkle with salt and pepper. Place skillet with beans on edge of grill to warm through or warm on low heat in sauté pan. Grill fish, flesh side down, until brown, about 2 minutes. Turn fish over; grill until cooked through, about 2 minutes. If baking in the oven, place fish in baking pan and cook for 7-8 minutes or until white and flaky.

Transfer fish to plates. Mix arugula into the warm beans; spoon alongside trout. Heat remaining vinaigrette; spoon over fish and beans

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Charlotte Capan, Conti USA

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