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## **Oven Roasted Pacific Rockfish with Leeks, Potatoes and Lemon Mayonnaise**

Serves 2

### **Ingredients:**

- Olive oil
- 1 tablespoon butter
- 1 large leek, cleaned, dark green leaves removed, and light green part sliced ½-inch
- 2 Yukon Gold potatoes, diced ½-inch
- 2 sprigs fresh thyme
- ¼ cup white wine
- ½ cup chicken stock
- Salt and freshly ground black pepper
- 2 (7-ounce) fillets Pacific Rockfish
- *Lemon Mayonnaise:*
- 3 tablespoons mayonnaise
- ½ teaspoon lemon zest
- 1 teaspoon lemon juice
- 1 teaspoon chopped fresh parsley
- 1 teaspoon chopped fresh chives



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## **Directions:**

1. Pre-heat the oven to 450° F.
2. Heat a large ovenproof skillet or sauté pan over medium heat. Add one tablespoon of olive oil and the butter and sauté the leeks and potato for 5 minutes or so. Season with salt and freshly ground black pepper. Add the white wine and chicken stock and simmer everything together until the leeks are soft – about 12 to 15 minutes.
3. Place the Rockfish fillets on top of the vegetables, season the fish with salt and freshly ground black pepper and drizzle with a little olive oil. Transfer the pan to the oven and roast for 10 minutes or until the Rockfish is cooked through and is firm to the touch.
4. While the Rockfish is roasting, make the lemon mayonnaise by combining the mayonnaise with the lemon zest, lemon juice and herbs. Season with salt and freshly ground black pepper.
5. Remove the fish from the oven. Drizzle a little more olive oil over the fish and vegetables and serve the lemon mayonnaise on the side.