

Pesto Fish

Even those who do not care for fish tend to really go for this one! The Pesto adds an elegant touch of a true chef culinary masterpiece!

Fish (frozen or fresh)

Fresh baby spinach leaves

Small jar of pesto

1 – 2 fresh lemons (sliced)

1 bag of frozen vegetable medley

Layer bottom of 11” Large Skillet (or EOC Skillet) with fresh baby leaf spinach and top with fish. If using fish with skin on, place skin side down. Spread basil pesto on top of fish and top with fresh lemon slices. Top with a bag of frozen vegetable medley (or fresh). Place lid on and set skillet to medium heat (350 if using electric skillet). When clicking steadily, turn down. Ready in 20 minutes if fish is thawed, 30 minutes if frozen!