



ULTIMATE DINNER MEALS

SEAFOOD MEAL

— SERVES 4 —

Whether you're celebrating a special occasion or a Saturday night, our Ultimate Seafood Dinner makes it easy to enjoy fine dining at home.

Serve with: Pinot Grigio, Chardonnay, Sauvignon Blanc



STARTER

Shrimp Cocktail Tray

ENTRÉE

Pan Seared Chilean Sea Bass with Lemon Herb Butter

SIDES

Herb Butter Roasted French Green Beans & Tomatoes

Mascarpone Whipped Potatoes with Rosemary

DESSERT

4 Mini Gourmet Key Lime Tarts



How to Prepare Our Ultimate Seafood Dinner

Pan Seared Chilean Sea Bass Cooking Instructions

STOVETOP: Pat fish dry with paper towels and season to taste with kosher salt* and freshly ground pepper*. Heat 2 tbsp extra virgin olive oil* in a large nonstick skillet over medium high. Gently place fish in pan and sear until a nice brown crust develops, about 5-7 minutes. Gently flip, top each with 1 pat of lemon herb butter and sear other side for an additional 5-7 minutes or until fish is cooked through and flakes easily. To serve, remove to a plate and pour remaining butter from pan over fish.

Herb Butter Roasted Green Beans and Tomatoes

OVEN: Preheat oven to 425°F. Line a sheet pan with aluminum foil. Place green beans, tomatoes, 4 pats of room temperature lemon herb butter and 1 tbsp extra virgin olive oil* on pan and toss gently to combine, spreading out in an even layer. Roast in oven for 15 minutes, toss and then return to oven to roast until tender, about 10 minutes more.

Mascarpone Whipped Potatoes with Rosemary

OVEN: Preheat oven to 350°F. Place potatoes in an oven safe dish and cover with foil. Bake 35-40 minutes or until internal temperature reaches 165°F.

MICROWAVE: Place potatoes in a microwave safe dish, cover and cook 3-4 minutes. Stir, then cook additional 3-4 minutes or until internal temperature reaches 165°F.

**Not included with meal*