



Grilled Swordfish with Citrus Pesto

Ingredients :

Citrus Pesto:

- 1 bunch fresh basil, stemmed (about 3 cups)
- 1 clove garlic
- 1 lemon, zested and juiced
- 1 orange, zested and juiced
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- ½ cup extra-virgin olive oil
- 1 cup grated parmesan

Swordfish:

- 2 6-ounce swordfish steaks
- Extra virgin olive oil
- Salt and freshly ground black pepper
- ½ cup pine nuts, toasted

Directions :

- Blend the basil, garlic, zests, juices, salt, and pepper in a food processor until the mixture is finely chopped
- With the machine running, gradually add the olive oil until the pesto is smooth and creamy
- Transfer to a bowl and stir in the parmesan
- Preheat an indoor or outdoor grill
- Brush both sides of the swordfish filets with olive oil and season with salt and pepper
- Grill the swordfish about 3-4 minutes on each side for a 1-inch thick filet
- Transfer the grilled swordfish to serving plates and top with the citrus pesto and toasted pine nuts and serve

