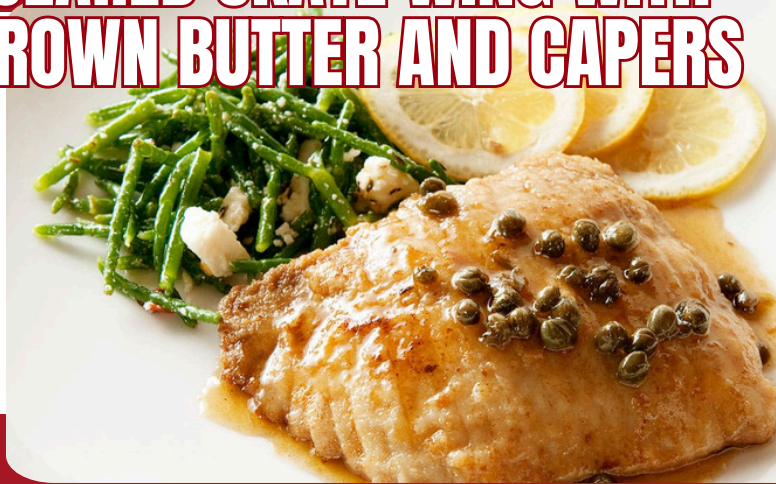


Ingredients:

- 2 skate wing fillets
- 4 tbsp unsalted butter
- 2 tbsp Oliverde Cilantro Lime Olive Oil
- 2 tbsp capers, rinsed
- 1 lemon, juiced
- 1/4 cup fresh parsley, chopped
- Salt and pepper, to taste

SEARED SKATE WING WITH BROWN BUTTER AND CAPERS



Instructions:

- Pat the skate wing fillets dry and season with salt and pepper.
- Heat 1 tbsp of Oliverde Cilantro Lime Olive Oil in a skillet over medium-high heat. Sear the skate wings for 2-3 minutes per side until golden brown and cooked through. Remove and set aside.
- In the same skillet, melt butter and cook until golden brown and fragrant. Stir in the capers and lemon juice.
- Drizzle the skate wings with the remaining Oliverde Cilantro Lime Olive Oil for a fresh, zesty finish. Garnish with parsley and serve.