

# SAUTÉED COBIA WITH TOMATOES & CAPERS

## Ingredients:

- 2 cobia fillets (6 oz each)
- 2 tbsp Oliverde Roasted Chili Olive Oil
- 1 cup cherry tomatoes, halved
- 2 tbsp capers, drained
- 1 garlic clove, minced
- Juice of ½ lemon
- Salt and pepper to taste
- Fresh parsley for garnish



## Instructions:

- **Heat the Pan:** In a large skillet over medium-high heat, warm the Roasted Chili Olive Oil until shimmering.
- **Sear the Cobia:** Season cobia fillets with salt and pepper. Add to the pan and sear 3–4 minutes per side, or until golden and just cooked through. Remove and set aside.
- **Make the Tomato-Caper Sauce:** In the same skillet, reduce heat to medium. Add garlic and sauté 30 seconds. Add cherry tomatoes and cook for 2–3 minutes until softened. Stir in capers and lemon juice. Simmer 1 minute.
- **Finish the Dish:** Return cobia fillets to the pan and spoon sauce over the top to coat and reheat for 1 minute.
- **Serve & Garnish:** Plate the cobia with the tomato-caper mixture on top. Garnish with fresh parsley and a final drizzle of Roasted Chili Olive Oil if desired.