

## INGREDIENTS:

- 1 12oz pack of Monkfish, sliced into 1 ½” pieces
- 1 cup fresh pasta
- ½ cup feta, crumbled
- 3 TBSP fresh parsley, chopped
- 2 TBSP fresh oregano, chopped
- 4 TBSP butter, split into two portions
- A generous handful of sugar snap pea pods, about ½ cup
- Capers

## DIRECTIONS:

Cook the pasta, reserving ¼ cup of pasta water.

Fry the monkfish pieces quickly in butter—you’re looking for a browned, crispy outside and a moist inside.

In a large bowl, toss pasta with a healthy amount of butter. Add the reserved water, fresh herbs, capers, and feta.

Top the pasta bowl with monkfish, the remaining pan drippings, and pea pods. Add salt and pepper to taste.

**SIDE NOTES:** Serve with crusty garlic bread and side salad. Pairs nicely with a crisp Pinot Grigio or Chardonnay!

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