

Sea Bass with Pancetta and Garlic-Sage Pesto

Cavegirl Cuisine

This sea bass dish is for 2 or for 8. You can either keep the fillets intact or cut them in thirds or halves.



Ingredients

- 2 tablespoons lemon juice
- 15-20 sage leaves
- small handful of parsley
- 3-4 cloves of garlic
- 1/4 cup [walnut oil](#) (or preferred oil)
- 1/2 teaspoon salt
- 4 ounces cubed pancetta
- 2 fillets sea bass, each cut in thirds (or less, depending on how many you are serving)
- sea salt and ground pepper, to taste

Directions

1. In a [small food processor](#) or blender, blend lemon juice, sage, parsley, garlic, oil, and salt until smooth. Set aside and refrigerate.
2. In a [large skillet](#), cook pancetta cubes until crisp. Remove pancetta to a paper towel-lined plate. Set aside.
3. Season fish on each side lightly with salt and pepper. Use the same skillet used to cook the pancetta. Cook for about 4 minutes per side until done.
4. Swoosh a spoonful of the sage pesto on your plate. Add a piece of the sea bass. Sprinkle with cooked pancetta.
5. Enjoy!

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