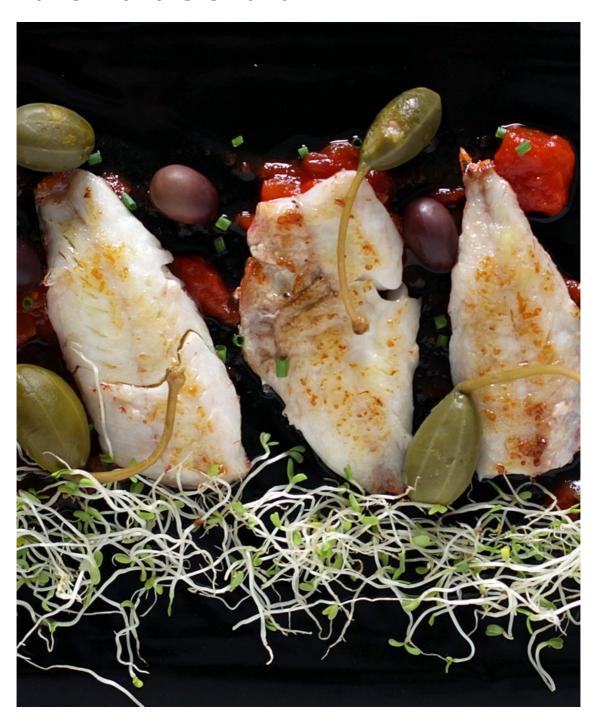


Red mullet "alla Siciliana"



Preparation time: 15 min

Difficulty: Medium

Ingredients

• Desalinated Capers: 1,7 oz

• Extra Virgin Olive (EVO) Oil: as required

• Fresh basil: as required

• Fresh red mullet fish: 1/2 oz - 2,3 lb

Garlic: 1 cloverPepper: to tasteSalt: to taste

• Taggiasche Olives: 1,7 oz

For this recipe we used:

Chopped Tomatoes 10,58 fl. oz.



Preparation

Make the sauce "alla Siciliana": warm some EVO oil in a casserole and sauté garlic in it. Add olives, capers and drained **Pomì chopped tomatoes**, cook for 10 minutes and season to taste.

Clean the red mullets and cook them in a non-stick pan 2 minutes per side.

Once ready, lay them in a flat plate and dress with the Siciliana sauce. Decorate with nice basil leaves and a little EVO oil.