

TOAD HOLLOW®
VINEYARDS

Baked Rockfish with Cucumber- Radish Salad

Fresh Rockfish, Cod or Seabass is baked with delicate seasonings and served with a refreshing cucumber and radish side salad. Toad Hollow's crisp Chardonnay wine pairs seamlessly with this recipe's herbs and spices.



Texas Chef Christian Mailloux's recipes pair with the fresh wines of summer.

Baked Rockfish with Cucumber-Radish Salad

FISH INGREDIENTS

4 – 7oz portions of Rockfish, Cod or Seabass
1/2 C Chardonnay
1 lemon, zest & juice
2 cloves garlic, sliced thin
1 tsp chopped fresh thyme
4 pats of unsalted butter

SALAD INGREDIENTS

3 medium cucumbers, peeled, halved & seeded
6 red radishes, sliced thin
1/4 C apple cider vinegar
2 Tbsp light olive oil
1/2 red onion, sliced thinly
1/2 C fresh flat leaf parsley, rough chopped

HOW TO MAKE IT

Slice the halved cucumbers on a bias, 1/4" thick and place in a bowl. Add remaining salad ingredients, salt and pepper to taste, and mix well. Refrigerate until ready to serve.

Preheat oven to 400°F. Place the wine, garlic, lemon zest and juice in a glass baking dish. Place the fish into the dish and season with salt and pepper, fresh thyme and top each portion with a pat of butter. Cook for approximately 15 to 18 minutes. Remove from oven and allow to rest for 10 minutes, basting every few minutes before serving. Serves 4.

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