

Grilled Swordfish with Romesco Sauce

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"GRILLED SWORDFISH WITH ROMESCO SAUCE"

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Serves: 4

Ingredients

- 4 8-ounce swordfish steaks
- 1 yellow onion, thinly sliced
- 1 pint cherry tomatoes
- 1 jalapeño pepper, seeded & thinly sliced
- 4 garlic cloves, smashed with side of a Chef's knife & skins removed
- 3 Calabrian chiles in oil, drained
- 1 teaspoon smoked paprika
- 1/4 cup plus 3 Tablespoons good olive oil
- 1/2 cup slivered almonds
- 2 Tablespoons Sherry vinegar
- Kosher salt & freshly ground black pepper

Instructions

1. Preheat oven to 450 degrees
2. Add slivered almonds to a large pan or skillet and spread in a single layer. Toast nuts over medium heat until lightly browned and fragrant, stirring frequently. Transfer almonds to a paper towel lined plate and set aside to cool.
3. On a medium-sized, rimmed baking sheet, combine the tomatoes, jalapeño, onion, garlic, chiles, smoked paprika and 2 Tablespoons olive oil. Season with Kosher salt and pepper and toss well to coat. Roast in the preheated oven for approximately 30-40 minutes, until vegetables are soft and caramelized.
4. Add the toasted almonds to a food processor and pulse until a paste forms. Add the roasted vegetables, 2 Tablespoons olive oil and Sherry vinegar and continue to pulse until the sauce is still chunky.

5. Preheat the grill or grill pan. Rub the swordfish with 2-3 Tablespoons of olive oil and season with Kosher salt and pepper. Once the grill is hot, add the swordfish steaks (you might need to do 2 batches if using a grill pan) and grill over med-high heat until charred and cooked to your desired doneness, approximately 4-5 minutes per side.
6. Serve each swordfish steak with a dollop of Romesco sauce and any extra served alongside.