



Herb -Broiled Fish with Garlic Greens Aioli

Keep the leftover aioli, it's beautiful served with steamed asparagus, new boiled potatoes as a delicious veggie dip or with fresh tomatoes and cucumbers!

Ingredients

- 1 tbsp. **Spring Garlic Greens**
- ¼ cup of Hellman's mayonnaise
- 1 tbsp. grated lemon zest
- 1 lemon thinly sliced
- 2-3 tbsp. olive oil
- 4 6-ounce fillets of white fish (such as cod)
- Salt & pepper to taste



Directions

Blend the **Spring Garlic Greens**, grated lemon zest and mayonnaise in small bowl. Season to taste with salt and pepper. Set aside.

Preheat the broiler. In oven-proof frying pan, heat oil and brown one side of fish (about 2 minutes). Flip fish over. Season with salt and pepper, drizzle with olive oil and place lemon slices on fish. Put in oven under "broil" on lower rack until fish is cooked and browning, about 10 minutes (watch to avoid burning).

Remove pan from oven and pour any accumulate juices into aioli, stir well and serve with the fish.

Optional: Season with salt and pepper, drizzle with olive oil, brush on aioli and place lemon slices on fish. Put in oven under "broil" on lower rack until fish is cooked and browning, about 10 minutes (watch to avoid burning).
Serve remaining aioli with fish.



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