

Recipe adapted from [The Official Tourism Site of Greenland](#).



Pan Fried White Fish with Roasted Vegetables

1 small zucchini, sliced
1 red pepper, chopped
1 yellow pepper, chopped
1/2 eggplant, chopped
1 cup, spinach
1-2 T olive oil
1/4 c salami, chopped
1 c cherry tomatoes
Salt and pepper to taste
1 lb. white fish fillet
1 t olive oil
Salt and pepper to taste
1 T butter

For the sauce:

1-1/2 T butter
1 shallot, diced
Juice from 1/2 lemon
2 T white wine
1/4 c heavy cream
Salt and pepper to taste

Preheat the oven to 375F. Toss the vegetables from the zucchini through the spinach with 1 to 2 tablespoons of olive oil and season with salt and pepper and add to a greased baking dish. Roast the veggies in the oven for 20 minutes or until the vegetables are tender.

While the veggies are baking, prepare the sauce by adding the butter to a heated pan. Next toss in the shallot, seasoning with salt, and cook over medium heat until translucent (about 3 to 5 minutes). Next add the juice from 1/2 a lemon and the white wine. Simmer for five minutes. Finally, toss in the cream and heat for a final few minutes before seasoning with salt and pepper.

After the vegetables have roasted, add the salami and tomatoes to the roasted vegetables and set aside, keeping warm.

Finally, season the fish with a teaspoon or so of olive oil, salt and pepper. Next heat a skillet over high heat, melt enough butter to lightly coat the skillet, about 1 tablespoon and add the fish flesh side down cooking for about one minute, or until golden brown. Flip the fish and cook on the other side for another minute.

To serve spoon out roasted veggies, top with a bit of sauce and place a cut of the fish over the top. Garnish with fresh lemon slices. Serves four.