SWORDFISH WITH CITRUS BASIL AND PINENUTS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 2 servings

Citrus Topping:

1 bunch fresh basil, stemmed (about 3 cups)

1 clove garlic

1 lemon, zested and juiced

1 orange, zested and juiced

½ teaspoon salt

½ teaspoon freshly ground black pepper

½ cup extra-virgin olive oil

1 cup grated parmesan

Swordfish:

2 6-ounce swordfish steaks

Extra virgin olive oil

Salt and freshly ground black pepper

½ cup pine nuts, toasted

**Directions:**

* Blend the basil garlic, zests, juices, salt, and pepper in a food processor until the mixture is finely chopped
* With the machine running, gradually add the olive oil until the mixture is smooth and creamy
* Transfer to a bowl and stir in the parmesan
* Preheat an indoor or outdoor grill
* Brush both sides of the swordfish filets with olive oil and season with salt and pepper
* Grill the swordfish about 3-4 minutes on each side for a 1-inch thick filet
* Transfer the gilled swordfish to serving plates and top with the citrus topping and toasted pine nuts and serve