



## **Spanish Mackerel With Olives, Almonds and Mint**

**MELISSA CLARK**

- YIELD 4 servings
- TIME 20 minutes

### **INGREDIENTS**

- 4 Spanish mackerel fillets, 6 to 8 ounces each
- 1 tablespoon olive oil
- Half a lime
- Fine sea salt
- ¼ cup sliced almonds
- 1 cup dry white wine
- 5 tablespoons cold unsalted butter, cut into cubes
- ¼ teaspoon black pepper
- 2 garlic cloves, grated on a Microplane or minced
- ¾ cup sliced, pitted olives (any good kind is fine)
- 3 tablespoons chopped mint leaves

Heat oven to 400 degrees. Place mackerel on a rimmed baking sheet. Drizzle fillets with oil and juice from the lime and sprinkle with salt. Roast for 7 to 10 minutes, until done to taste.

• While the fillets roast, spread out almonds in a large skillet set over medium heat and toast until fragrant and lightly golden, about 3 minutes. Pour almonds onto a plate to cool.

• Add wine to the skillet and let reduce until syrupy, about 3 minutes. Whisk in butter until smooth, then stir in a pinch of salt, pepper and garlic and let heat for 20 seconds to warm the garlic. Remove from heat and stir in olives and almonds.

• Spoon olive sauce over fish, garnish with mint, and serve.

**New York Times Cooking**