

Tilapia with Escarole and Lemon-Pepper

(adapted from Food Network)

Ingredients

- About 1/4 cup extra-virgin olive oil, plus 1 Tbsp.
- 1 1/2 lbs. baby fingerling potatoes, halved, or small red-skinned potatoes, quartered
- 4 cloves garlic, smashed
- 1 large head escarole, torn into pieces
- Kosher salt and freshly ground pepper
- 5 tilapia fillets, patted dry (or however many you need! 5 is the max I can fit in my pan.)
- 2 sprigs fresh oregano, leaves torn (you can use dried in a pinch)
- Zest and juice of 1 lemon



Directions

1. In a large deep skillet with a lid, heat 1 Tbsp. of the olive oil over medium heat. Place the potatoes in the pan cut-side down. Add the garlic and cook until the potatoes are slightly golden and crisp, 4 to 5 minutes. Add the escarole, season with salt and pepper, then add about 1/3 cup water. Cover and steam until the escarole wilts, about 5 minutes.
2. Season one side of the fish with salt and pepper; place on top of the greens in the pan, seasoned side down; season with more salt a pepper, and sprinkle on the lemon zest and oregano leaves (if you are using dried oregano, just sprinkle on as much as looks good to you, not too much). Cover and steam until the fish is just cooked through, about 5 minutes.
3. Meanwhile, juice the lemon into a measuring cup and add an equal amount of olive oil. (It usually ends up being less than 1/4 cup); season with 1 teaspoon salt and plenty of pepper. Whisk well.
4. Serve on rimmed plates or bowls. Drizzle with the lemon-pepper oil.

Serves 4-6 depending on the number of filets.