

# Striped Bass with Mediterranean Tapenade

## Ingredients:

- ½ cup sun dried tomatoes
- ½ cup kalamata olives, pitted
- 14 oz can artichoke hearts, well drained
- ¼ tsp black pepper
- 1½ tsp capers, rinsed if salted
- 1½ Tbsp balsamic vinegar
- 6 striped bass fillets (6 oz each)
- 2 Tbsp extra virgin olive oil
- 3 Tbsp fresh basil, for garnish

## Directions:

1. Preheat oven to 400 degrees. For the tapenade, roughly chop together the sun dried tomatoes, olives, artichoke hearts, black pepper and capers. Stir in the balsamic vinegar.
2. Place the fillets in an oven safe baking dish. Add equal portions of tapenade to the top of each fillet. Drizzle each fillet with 1 tsp olive oil.
3. Bake in the oven 15-20 minutes. To test for doneness, pierce the thickest part with a fork. The flesh should be opaque and the juices milky-white.
4. Garnish with fresh basil.