



S I E R R A  
**GOLD**  
S E A F O O D

### **Rockfish Veracruz**

For a fancy fiesta, feature Rockfish Veracruz at your table!

#### **Ingredients:**

- 1.5 lbs fresh rockfish fillets
- Salt & pepper to taste
- 2 tablespoons olive oil
- 1 medium onion, sliced
- 2 garlic cloves, minced
- 1 large tomato, chopped
- ½ cup green olives, sliced
- 1 tablespoon capers (optional)
- 1–2 jalapeños, sliced (optional for heat)
- ¼ cup fresh cilantro or parsley, chopped
- Juice of 1 lime

#### **Instructions:**

1. Season rockfish fillets with salt and pepper.
2. In a skillet, heat olive oil over medium heat. Add onion and garlic; sauté until translucent.
3. Add chopped tomato and cook 5 minutes until soft.
4. Stir in olives, capers, and jalapeños. Cook another 2–3 minutes.
5. Gently nestle the rockfish fillets into the sauce. Cover and cook for 6–8 minutes or until fish flakes easily.
6. Squeeze lime juice over the top and garnish with fresh cilantro or parsley.
7. Serve over rice or with warm tortillas.