

Steamed Cod on Tapenade

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Preparing to cook

Set a bamboo steamer over a wok filled with 1-inch-deep hot water.

Step 1: Preparing to cook

Step 2: Steaming the cod

- 4 (5-ounce) cod fillets

When the water is boiling, place the cod fillets on an ovenproof plate in a single layer and set the plate inside the steamer. Cover and steam until cooked to your liking, 4 to 5 minutes

Step 3: Making the tapenade

- $\frac{2}{3}$ cup black, oil-cured olives, pitted and finely chopped
 - 8 oil-packed anchovy fillets, drained (oil reserved) and finely chopped
 - 2 tablespoons capers, drained, rinsed and finely chopped
 - 2 small dried black Mission figs, finely chopped
 - 4 tablespoons extra-virgin olive oil
 - 2 tablespoons water
 - $\frac{1}{4}$ teaspoon freshly ground black pepper
- In a medium bowl, mix together the olives, anchovies, capers, and figs. Add some of the oil from the anchovies, then the olive oil, water, and pepper.

Step 4: Serving

- Tomato, cut into julienne
 - 6 basil leaves, cut into chiffonade
- Spoon the tapenade onto a platter or 4 individual plates. Top with the cod and garnish with the tomato julienne and basil chiffonade. Serve immediately.