



SANTA MONICA
SEAFOOD[®]
MARKET • CAFÉ • OYSTER BAR
Family Owned Since 1939



Start the New Year *Light* with



SICILIAN STYLE
SWORDFISH
with Arugula Salad



Cure your "holiday hangover" with this fresh, healthy and delicious recipe!

SICILIAN STYLE SWORDFISH with Arugula Salad (serves 2)



Ingredients:

2 pcs	Swordfish steaks (about 4oz each)
1/4 cup	fresh lemon juice
1/4 cup	extra virgin olive oil
1 tsp.	dried oregano
2 cups	arugula
to taste	salt and pepper

Directions:

- 1) To make the dressing, start with a large bowl and combine lemon juice, 2 tsp each of salt and black pepper, dried oregano, and extra virgin olive oil. Whisk until completely mixed and set aside.
- 2) Season Swordfish steaks on both sides with salt and black pepper.
- 3) Cook the fish on a non-stick grill for about 3 minutes per side or until done. Plate the fish with arugula salad on th side and then drizzle the dressing all over the fish.

Enjoy!