



Broiled Fish + Asparagus with Mango Butter

Ingredients

1 pound asparagus, trimmed

2 tsp. extra-virgin olive oil

Kosher salt + black pepper

4 (6 oz.) thin white fish fillets such as hake, flounder, black fish or thin cod.

Lemon or lime wedges for serving +
chopped fresh basil, cilantro or mint
(optional)

SERVINGS: 4

SPICY MANGO BUTTER

4 TBSP. (1/2 stick) unsalted butter

1/2 cup diced fresh mango or
thawed frozen mango

1/4 tsp. red pepper flakes

1/4 tsp. kosher salt

Directions

For the Mango Butter: Melt the butter with the mango and seasonings in a small saucepan over medium heat, stirring, about one minute. Remove from heat.

For the Asparagus: Heat the broiler, with a rack about 5 inches from the heat. Arrange asparagus on a baking sheet, toss with the oil and sprinkle with salt and pepper. Broil until golden and tender, 4 to 6 minutes, depending on thickness. Remove from heat.

For the Fish: Place the fish on another baking sheet and season lightly with salt and pepper. Spoon the flavored butter over the fish. Broil the fish until it flakes with a fork, 4 to 6 minutes. Serve with pan juices, citrus wedges and herbs, if desired.

Source: *Let's Do Dinner* by Antoni Porowski