

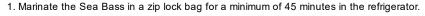
## Sea Bass with a Red Onion, Tomato and Basil Compote

Yields: 2 portions

## Ingredients:

- 3 ounces Gunther's Gourmet Roasted Garlic
  & Sundried Tomato Marinade
- 2 ounces Red Onion Diced
- 2 ounces Tomatoes Seeded and Diced
- 3 each Basil Leaves Chopped
- 1/2 teaspoon Olive Oil
- To Taste Salt
- To Taste Pepper

## Method:



- 2. While Sea Bass is marinating, mix the diced red onions, tomatoes and basil in a small bowl, add olive oil and season with salt and pepper. Cover and refrigerate.
- 3. Place the marinated Sea Bass on a baking sheet and place on middle oven rack in a pre heated 375 degree oven.
- 4. Bake for 8-12 minutes or until the sea bass is firm yet still has a bit of spring to it when you touch it. (Cooking time varies depending on the thickness of the fish.)
- 5. Once it is cooked, place fish on plate and top with the chilled red onion, tomato and basil compote. Garnish with basil leaves.
- 6. Extra Gunther's Gourmet Roasted Garlic & Sundried Tomato Marinade can be used to paint the plate (see picture) or as a dipping sauce.

