

Recipe adapted from the [Sydney Fish Market](#).



Grilled White Fish with Lemon Rocket Pesto

For the Fish:

4 white fish fillets
1/4 c olive oil
2 cloves garlic
2 lemons sliced thin

For the Pesto:

1/3 c macadamia nuts
2 cloves garlic
1 c baby arugula (rocket)
Zest of 1 lemon
Juice of 1 lemon
3 T olive oil, divided
Salt and pepper to taste

For the Pesto:

Combine the nuts, garlic and arugula in a food processor and puree. Next add the lemon zest, juice, oil and puree again. Season with salt and pepper. Set aside or refrigerate.

For the Fish:

Heat the grill. Combine the olive oil and the garlic and brush over the fish fillets. Add one tablespoon of olive oil to a large skillet and add the lemon slices. Place on the grill over indirect heat. Grill the lemon slices at least 5 minutes per side or until caramelized.

Next oil the grill and cook the fish fillets over moderate but direct heat. Grill three minutes per side or until flaky and cooked through.

Serve white fish with lemon slices and top with pesto.