



## Pesto Cranberry Stuffed Fish

A unique and festive dish that combines the savory flavors of pesto with the tartness of cranberries, creating a delightful balance that complements the fish beautifully. Here's how you can prepare this dish:

### Ingredients

- **Fish:** 2 fillets of mahi-mahi or any firm white fish
- **Pesto Sauce:** ½ cup of your preferred pesto
- **Mayonnaise:** ½ cup
- **Dried Cranberries:** ¼ cup
- **Panko Breadcrumbs:** ¼ cup
- **Onion:** ½ an onion chopped & sautéed
- **Olive Oil:** 2 tablespoons
- **Salt and Pepper:** To taste
- **Lemon Wedges:** For serving

### Instructions:

1. **Preheat Oven** Set your oven to 420°F.
2. **Prepare the Stuffing** In a bowl, combine the pesto sauce, add mayonnaise, and sautéed chopped onions. Mix thoroughly until all ingredients are well incorporated.
3. **Season the Fish** Lightly season both sides of the fish fillets with salt and pepper or your favorite garlic salt.
4. **Stuff the Fish** Place a generous amount of the pesto mixture onto one side of each fillet. Sprinkle cranberries on top. Fold the fillet over to encase the stuffing, securing with toothpicks if necessary.
5. **Brush on** a layer of olive oil (or use left over pesto) to coat the fish. Roll the fish in Panko bread crumbs pressing lightly to adhere breadcrumbs to the fish. Place the fish in an oven safe skillet or baking pan.
6. **Bake the Fish** at 420 degrees for 7-9 minutes depending on the size of the fish.
7. **Broil** the fish for 1-2 minutes until the crust becomes a golden brown.
8. **Plate and Serve** the stuffed fish, carefully removing the toothpicks. Serve with lemon wedges on the side for an added zest.

For a step-by-step visual guide, you can [watch and cook with Kimi](#) as she prepares this recipe.