



**Pan Roasted Kona Kampachi® with Swiss Chard
and Garlic Fingerling Potatoes**
Courtesy of Roy's Restaurant

4 servings

Braised Swiss Chard

- 4 oz. pancetta or thick-cut bacon, cut in medium dice
- 1 small onion, cut in large dice
- 1 bunch Swiss chard, cut crosswise into
3 to 4 in. pieces
- 4 sprigs thyme
- 2 bay leaves
- Sea salt, to taste
- Fresh cracked black pepper, to taste
- 4 oz. white wine
- 1 cup chicken stock or canned low-sodium chicken broth

Kona Kampachi

- Oil, as needed, for cooking
- 4, 7 oz. Kona Kampachi filets, skin on
- Sea salt, to taste
- Fresh ground black pepper, to taste

Roasted Garlic Fingerling Potatoes

- 12 fingerling potatoes
- 15 cloves garlic, peeled
- 4 bay leaves
- 1 sprig rosemary
- 4 sprigs thyme

3 Tbsp. olive oil
2 Tbsp. kosher salt
15 black peppercorns

To make the fingerling potatoes: Place potatoes, garlic, bay leaves, rosemary and thyme in a bowl; toss together with olive oil, and salt and pepper. Transfer to a large skillet and roast potatoes in a 350° F oven for 25 minutes, or until golden brown and tender. Set aside.

To make the Swiss chard: Cook pancetta on medium-high heat in a heavy skillet until lightly browned. Add onion, and continue to cook until onion is lightly browned. Add the Swiss chard, thyme, bay leaves, salt, pepper and white wine; cook for about 5 minutes, or until the wine has reduced by half. Add the chicken stock and reduce heat to medium. Cook for 20 minutes, or until the Swiss chard is tender. Set aside.

To cook the fish: Add enough oil to lightly cover the bottom of a nonstick sauté pan; heat for 3 minutes on medium heat. Season fish with salt and pepper, and place skin side down in pan; press fish lightly with spatula to keep it from curling up. Cook fish for 4 minutes, or until halfway cooked. Turn fish over and cook for another 3 minutes. Remove fish from pan and let rest.

To serve: Combine potatoes and Swiss chard in a sauté pan; heat for 3 minutes, or until hot. Place vegetable mixture on each of 4 plates and top with Kona Kampachi.