

# Catfish Piccata

## with Linguine & Pink Lemon

Piccata is a delicious Italian preparation that pairs a thin cutlet of lightly coated meat or fish with a bright, briny lemon-caper sauce. In this recipe, we're making our piccata sauce with a very special ingredient: pink lemon. This uniquely colored variety of lemon adds the perfect acidity (and rosy brilliance) to the dish. We're serving our sauce over pan-fried catfish fillets on a bed of linguine pasta and spinach. More pink lemon wedges on the side complete this elegant springtime dinner.

### Blue Apron Wine Pairings

Die Fonteine Sauvignon Blanc, 2015  
Scharf Farms Vineyard Pinot Gris, 2015



## Ingredients

4 Catfish Fillets  
¾ Pound Linguine Pasta  
⅓ Cup All-Purpose Flour  
4 Cloves Garlic  
2 Pink Lemons  
½ Pound Spinach

### Knick Knacks

4 Tablespoons Butter  
2 Tablespoons Capers  
¼ Cup Grated Pecorino Cheese

**Makes:** 4 servings | **Calories:** about 700 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 15–25 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp252](https://blueapron.com/recipes/fp252)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Quarter and deseed 1 of the lemons. Cut off and discard the rind and white pith of the remaining lemon; small dice the lemon, discarding the seeds. Roughly chop the capers. Peel and finely chop the garlic. Roughly chop the spinach.

2



## Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 9 to 11 minutes, or until al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, thoroughly drain the cooked pasta; rinse under warm water to prevent sticking. Rinse and wipe out the pot.

3



## Cook the catfish & make the sauce:

While the pasta cooks, place the **flour** on a plate. Pat the **catfish fillets** dry with paper towels; season with salt and pepper on both sides. Coat 1 side of each seasoned fillet in the flour (tapping off any excess). In a large pan (nonstick, if you have one), melt **¾ of the butter** on medium-high until hot. Add the fillets, coated sides down. Cook 4 to 6 minutes on the first side, or until golden brown. Flip and add the **capers** and **diced lemon**. Cook, occasionally spooning the sauce over the fillets, 2 to 3 minutes, or until the catfish is cooked through. Remove from heat.

4



## Cook the spinach:

In the pot used to cook the pasta, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted.

5



## Finish the pasta:

Add the **cooked pasta**, **remaining butter** and **half the reserved pasta cooking water** to the pot of spinach; season with salt and pepper. Cook, stirring vigorously, 2 to 3 minutes, or until thoroughly combined. (If the pasta seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



## Finish & plate your dish:

Divide the **finished pasta** between 4 dishes. Garnish with the **cheese**. Top with the **cooked catfish fillets** and a few spoonfuls of the **sauce**. Serve with the **lemon wedges** on the side. Enjoy!