

En Papillote Fish with Potatoes & Greens



TULANE UNIVERSITY

En Papillote is a technique where food is cooked in a paper package. This method works exceptionally well with delicate fish and produces a dramatic, elegant presentation!

YIELD 4 SERVINGS	PREP TIME 30 MIN	TOTAL TIME 45 MIN
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INGREDIENTS

For the Compound Butter:

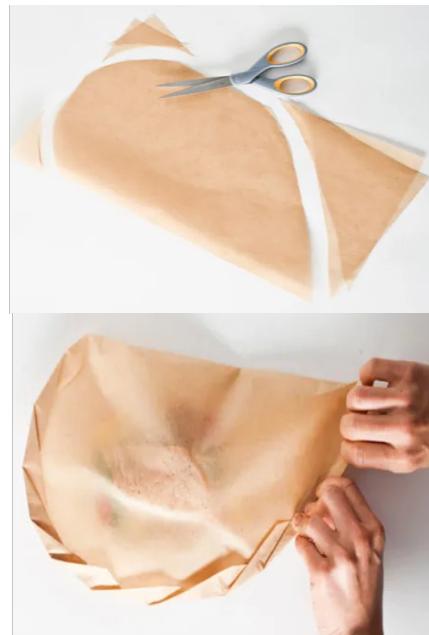
2 Tbsp	Butter, unsalted, softened
2 tsp	Olive Oil
2 cloves	Garlic, minced
1 Tbsp	Parsley, finely chopped
½ each	Lemon, zested
¼ tsp	Kosher Salt
To Taste	Black Pepper, freshly ground

For En Papillote:

8 oz.	Red Baby Potatoes, cut into 1/2-inch rounds
4 cups	Greens (kale, spinach, chard, etc.), chopped
1 lb.	White Fish (cod, redfish, drum, sheepshead, seabass, striped bass, snapper), skin removed, cut into 4 each 4oz. portions
¼ tsp	Kosher Salt
To Taste	Black Pepper
4 Tbsp	White Wine, dry
1 each	Lemon, cut into thin slices

CHEF'S NOTES

This cooking method produces dishes that are light, moist and flavorful because the parchment packet creates a tight seal to trap in steam during cooking.



DIRECTIONS

1. Gather all necessary equipment and ingredients. Preheat oven to 350°F.
2. Make the compound butter: Combine all ingredients in a bowl and stir until well combined. Transfer to the refrigerator to harden slightly.
3. Add the sliced potatoes to a medium pot and fill with water to cover. Place over high heat and bring to boil. Cook until potatoes are halfway done, about 5-8 minutes. Drain and place in a bowl filled with ice water to stop the cooking process. Once cooled, remove from the ice water; pat dry.

4. Assemble the en papillote packets: Cut 4 large pieces of parchment paper and fold each one in half making a crease down the middle. Cut each folded piece into a large heart shape but cutting the open sides, leaving a point at one end and keeping the other end rounded (see chef's note).
5. Divide the potatoes evenly between the 4 pieces of parchment and top each one with 1 cup greens and one 4-oz. fish fillet.
6. Sprinkle 1 Tbsp of wine over each packet and season with the salt and pepper. Top with 2 tsp of the reserved compound butter and a lemon slice.
7. Fold the packets: Starting at the top of the heart (round side), crimp the edge so it folds over itself tightly. Continue to fold as you work around the edge, making tight folds slightly on top of the previous one. Make sure to leave some room for the steam to build up inside the packet. When you get to the pointed end, make a tight twist and tuck the end under the packet.
8. Arrange the packets on a sheet tray in an even layer (you may need to use two trays) and bake in the oven until the fish is white and flaky, about 12-15 minutes.
9. To serve, place a packet on a plate and use a sharp knife to carefully cut a slit down the center. Enjoy immediately!



CONTAINS: MILK, FISH

Recipe adapted from *Health meets Food: En Papillote White Fish* (1/6/21)

