

# Swordfish and Spaghetti with Citrus Pesto

4 servings

You'll find many recipes for swordfish in Sicily, where it is plentiful, often combined with citrus to give the meaty fish a bit of pizzazz. Here the citrus flavors come from the pesto; it's great over grilled chicken or a steak, too. *→ great!*

- 1 pound spaghetti - *I use 1/2 lb and split the pesto into 2 uses.*

## Citrus Pesto

- 1 bunch of fresh basil, stemmed (about 3 cups)  
1/2 cup toasted pine nuts (see page 168)  
1 garlic clove *I add 1-2 more cloves*  
Grated zest and juice of 1 lemon *I add 1 lime, juice + zest*  
Grated zest and juice of 1 orange  
1/2 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
1/2 cup extra-virgin olive oil  
1 cup freshly grated Parmesan cheese

## Swordfish

- 4 6-ounce swordfish steaks  
Extra-virgin olive oil  
Salt and freshly ground black pepper

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, 8 to 10 minutes. Drain the pasta, reserving 1/2 cup of the cooking liquid.

Make the pesto: Blend the basil, pine nuts, garlic, lemon zest and juice, orange zest and juice, salt, and pepper in a food processor until finely chopped. With the machine running, gradually add the olive oil until the mixture is smooth and creamy. Transfer to a bowl and stir in the Parmesan. Toss with the warm spaghetti and the reserved pasta water.

Meanwhile, place a grill pan over medium-high heat or preheat a gas or charcoal grill. Brush both sides of the swordfish steaks with olive oil and season with salt and pepper. Grill the swordfish for 3 to 4 minutes on each side for a 1-inch-thick steak.

Transfer the pasta to a serving platter, top with the grilled swordfish, and serve.