

CopyCat Olive Garden Fish Brodetto

Ingredients

2 lb mahi mahi, can be cod or grouper fillets, cut into large chunks

1 lb tomatoes, diced or crushed

5½ oz yellow onions, chopped

4 cloves garlic, finely chopped

4 cups fish broth, or seafood broth

1 cups spinach, trimmed

½ cup olive oil, divided

½ cup white wine

2 tbsp tomato paste

2 tsp dried thyme

¼ tsp chili flakes

salt and ground black pepper, to taste

To Serve:

1 slice crusty bread, per serving

1 tbsp Parmesan cheese, grated or powdered, per serving

Directions

Heat up half of your oil in a skillet over medium-high heat. Add your fish and sear evenly on all sides, no more than 5 minutes per side. Drain and set aside.

Heat up the remaining olive oil in a soup pot over medium-high heat.

Add the onion, garlic, spinach, chili flakes, and thyme. Saute until translucent.

Add tomato paste and roast briefly.

De-glaze with white wine and reduce briefly.

Add the tomatoes and broth. Bring soup to a simmer and continue simmering until soup has reduced by half, roughly 20 minutes.

Add the fish back. Stir to combine.

Season to taste with salt and pepper. Adjust accordingly. Continue simmering for another 5 minutes.

Sprinkle Parmesan cheese on your soup and serve with a slice of crusty bread.