

ASPEN  GRILLE
FRESH *Carolina* CUISINE.

Flounder and Shrimp with Okra, Corn, and Tomato Ragout

Serves Two

- 2-4oz filets of fresh flounder
- 6 medium sized local shrimp, peeled and deveined
- ½ cup cut okra
- ½ cup corn-cut off of cobb
- ½ cup diced Roma Tomatoes
- 2 cups roasted potatoes
- ¼ cup white wine
- ¼ cup chicken broth
- 2 oz butter
- Salt and Pepper

Heat saute pan and sear seasoned flounder on both sides on medium high heat. Remove flounder and add shrimp, add corn okra, tomatoes, broth and wine. Reduce by half. Remove pan from heat and stir in butter.

Place flounder over roasted potatoes. Spoon ragout over the top and garnish with green onions.