

Oysters Rockefeller

INGREDIENTS

- 2 cup fresh spinach
- 2 cloves garlic, minced
- ¼ cup finely diced yellow onion
- ¼ cup thinly sliced green onion
- 6 tablespoons unsalted butter, softened
- ¼ cup panko
- 1½ teaspoons pernod
- 1 teaspoon hot sauce
- ½ teaspoon kosher salt
- ½ teaspoon ground fennel
- Coarse kosher salt or rock salt
- 12 fresh oysters on half shell
- ¼ cup freshly grated Parmesan cheese
- Lemon wedges, to serve



DIRECTIONS

Preheat the oven to 450°. In the work bowl of a food processor, pulse together spinach, garlic, and all onion until finely chopped. Add butter, bread crumbs, pernod, hot sauce, kosher salt, and fennel and pulse until well combined. Cover and refrigerate for 1 hour. In the bottom of a 14-inch cast-iron skillet, add coarse kosher salt or rock salt to a depth of ½ inch. Nestle oysters on half shell in salt. Top each with about 1 tablespoon butter mixture; sprinkle with cheese. Bake until hot and bubbly, about 8 minutes. Serve immediately with lemon.



SERVES 12