Chilean Sea Bass

2 tablespoons olive oil

1 tablespoon of butter

1/2 large onion, diced

1/4 cup Marsala wine

4 oz. fresh mushrooms, sliced

1/4 cup of chicken stock

Salt and Pepper

2 tablespoons canola oil

2 fillets of sea bass (approximately 1 lb.)

1 tablespoon parsley, chopped

Heat olive oil in skillet and saute onion until soft.

Add wine and cook until absorbed.

Add butter and mushrooms. Cook until softened.

Add broth and salt and pepper. Cook until thickened.

Heat canola oil in skillet until almost smoking. Season fish with salt and pepper. Cook 3-4 minutes on each side.

Spoon mushroom onion mixture onto plates. Top with fish.

Sprinkle with parsley and serve.