

Guy Fieri

HALIBUT VERACRUZ

Courtesy Guy Fieri

- 3 Tablespoons vegetable oil
- 1 cup yellow onion, sliced thin
- 3 cloves garlic, sliced thin
- 1 medium jalapeno, sliced thin
- 2 cups tomato, diced
- 1 cup dry white wine
- 1/2 cup Spanish olives, cut in thin rounds
- 2 medium avocados, peeled and diced
- 2 Tablespoons lime juice
- 2 Tablespoons cilantro, chopped
- 2 Tablespoons butter
- 1 teaspoon kosher salt
- 4 (8oz portions) fresh Halibut

Preheat oven to 350 degrees. Heat vegetable oil in a medium skillet over medium heat. Add onion and garlic, cook until lightly colored. Add tomato, jalapeno and white wine. Cook for 5 to 7 minutes until wine is reduced by 2/3. While sauce is reducing, heat butter in a separate skillet over medium heat. Season fish with kosher salt. When butter is melted and warm add seasoned halibut filets to the butter pan. Cook for two minutes and then transfer halibut pan to oven. Remove sauce from heat when reduced appropriately. Stir in olives, avocado, lime juice and cilantro. Remove halibut pan from oven after 10 minutes (or when filets are fully cooked). Divide sauce equally among four dinner plates. Flip halibut and place one portion (caramelized side up) in the center of each plate.

Yield: 4 servings

Prep Time: 20 minutes

Cook Time: 30 minutes

Inactive Prep Time: 0 minutes

Ease of preparation: intermediate



Diners, Drive-Ins & Dives
Ultimate Recipe Showdown
Guy off the Hook
Guy's Big Bite

www.GuyFieri.com

