

# Cilantro & Lime Grilled Halibut

## Ingredients

2 lbs Halibut Fillet  
1 Lime, cut into wedges  
Salt & Pepper  
Old Bay  
3 cloves Garlic  
1/2 cup fresh Cilantro, chopped  
1 tbsp fresh Lime juice  
2 tbsp Butter  
1 tbsp Olive Oil

## Directions

Preheat grill on high heat. Grease grill racks to prevent fish from sticking. Cut fish into serving size pieces. Cover each with juice from lime wedges. Season with salt & pepper and Old Bay Seasoning.

Grill fish fillets 4-5 minutes per side or until fish flakes easily with a fork. Fish will be opaque throughout. Remove from heat & keep warm.

Over medium heat, heat the oil in a skillet. Add garlic & cook for 2-3 minutes. Add butter, lime juice, and cilantro to skillet. Serve sauce with fish.

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610-670-2500

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