

Grilled Halibut with Cilantro Garlic Butter

Ingredients

1 1/2 lbs halibut fillet, cut into serving size pieces
1 lime, cut into wedges
Salt & pepper
3 cloves garlic, coarsely chopped
1/2 cup chopped fresh cilantro
1 tbsp fresh lime juice
2 tbsp butter
1 tbsp olive oil

Directions

Preheat grill for high heat. Season fish with juice from lime wedges and season with salt & pepper.

Grill fish for 10 minutes, turning once, until cooked through. Remove from heat and keep warm.

Meanwhile, heat oil in skillet over high heat. Add garlic and cook for 1 minute until fragrant. Stir in butter, remaining lime juice and cilantro. Serve fish with cilantro garlic butter.

Yields: 4 servings

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