



Halibut with Basil Caper Vinaigrette

Ingredients

- 4-6 halibut fillets, or any other firm white fish
- ¼ cup extra virgin olive oil
- 2 tablespoons fresh lemon juice
- ¼ cup fresh chopped basil
- 1 tablespoon capers
- 1 tablespoon chopped sundried tomatoes in oil
- 1½ teaspoons minced fresh garlic
- Sea salt and pepper to taste

Directions

1. Whisk olive oil, lemon juice, basil, capers, sundried tomatoes, and garlic together in a bowl until the sauce is creamy. Add sea salt and pepper to taste.
2. Preheat the oven to 400 degrees. Place the fish on a greased baking pan, brush with a bit of olive oil and sprinkle with sea salt and peppers.
3. Bake fish until it is just cooked through, about 10 to 12 minutes depending on the thickness of your fish.
4. Serve the fish garnished with a spoonful of the vinaigrette.

Serves 4-6