



Romaine-Wrapped Halibut with Lemon and Shallots

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 6 6oz halibut pieces (fillet, not steak)
- 3 teaspoons lemon infused-olive oil, divided
- 1 tablespoon fresh lemon zest
- 2 medium shallots, finely chopped
- salt and pepper to taste
- 12 unblemished large outer romaine leaves (from 3 heads)
- 6 lemon slices

Instructions:

1. Preheat oven to 425 degrees.
2. Rinse halibut pieces and pat dry. In a small bowl, combine lemon zest, chopped shallots and 1 teaspoon lemon-infused olive oil.
3. Bring a large pot of water to a boil.
4. Using a sharp knife, remove center rib from each romaine leaf, leaving two inches intact at the top. Dunk each leaf into the boiling water and then immediately submerge into a bowl of ice water. Remove from the ice water and drain on paper towels.
5. Place halibut pieces on a flat work surface. Lightly brush each piece with remaining 2 teaspoons lemon-infused olive oil.
6. Divide lemon-shallot mixture evenly between six halibut pieces and spread over tops. Season with salt and pepper to taste.
7. Using two romaine leaves for each piece of halibut, gently wrap each piece, covering the tops and tucking the ends under.
8. Place halibut in a lightly greased 13 x 9-inch baking dish. Completely cover halibut packets with a piece of parchment paper. Cover and seal dish tightly with foil.
9. Bake at 425 for 20 to 25 minutes, depending on thickness of halibut.
10. **Carefully** remove foil and parchment (steam has built up in dish) and serve with lemon slices.