



Roasted Halibut with Carrot Slaw

Recipe By DEREK ST. ROMAIN

SERVES: 1

HALIBUT:

- ☐ 6-8 oz. halibut filet
- ☐ 1 jar of pesto
- ☐ olive oil cooking spray
- ☐ salt and pepper, to taste

CARROT SLAW:

- ☐ ½ cup carrot, cut into ribbons
- ☐ 4-5 radishes, sliced
- ☐ 2 tbsp green onions, chopped

- ☐ 1 tbsp fresh cilantro, chopped
- ☐ 1 tbsp fresh mint, chopped
- ☐ 2 tbsp lime juice

DIRECTIONS:

- ☐ 1. Spray a non-stick baking sheet with olive oil spray.
- ☐ 2. Place fish on a baking sheet and cover with about a tbsp of your favorite jarred pesto sauce.
- ☐ 3. Sprinkle salt and pepper over the fish and give it a light spray of olive oil.
- ☐ 4. Bake at 375°F for 10 to 12 minutes.
- ☐ 5. Mix all the Carrot Salad ingredients together with a drizzle of lime juice, toss, and place some on top of the fish.

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