

FISH VERA CRUZ

Preheat oven to 350 degrees

2 to 4 fillets of halibut or other white fish.

1/2 cup of butter

1/4 cup of lemon juice

1/4 cup of lime juice

Olive oil

1 onion

3 cloves of garlic

1 bell pepper sliced

Hatch green chile or jalapeno

2 cups diced tomato

Cilantro, rosemary, oregano and cumin to taste

Spanish olives black or green (optional)

Avocado (optional)

Heat olive oil in a skillet and sauté the onion and garlic until golden and soft. Add bell pepper and cook until tender. Add tomato, chile, (jalapeno) white wine, and spices. Simmer until liquid is reduced by half.

Meanwhile melt butter in an oven proof baking dish. Add halibut to the pan and cook over heat for 2 minutes. Flip and transfer the dish to the oven. Bake for 10 minutes or until the fish is tender and flaky.

Remove fish from dish and place on plates caramelized side up. (If adding olives add them to the sauce now) Divide the sauce equally between servings of fish and garnish with avocado.

Serve with saffron rice and a green salad.