

Taste of Home

Halibut with Vegetable Salsa



★ ★ ★ ★ ☆

There's something fishy going on in our Test Kitchen—and it's this terrific recipe! Topped with a colorful, fresh tomato salsa, these flaky filets are a real treat

TOTAL TIME: Prep/Total Time: 20 min.

YIELD: 2 servings.

Ingredients

2 halibut fillets (6 ounces each)

1 plum tomato, seeded and chopped

1 small sweet yellow pepper, chopped

1/4 cup chopped red onion

3 tablespoons chopped seeded peeled cucumber

3 tablespoons minced fresh parsley

1 tablespoon minced chives

1 tablespoon olive oil

2 teaspoons dill weed

2 teaspoons lemon juice

1/8 teaspoon salt

Directions

1. Place halibut in an 11x7-in. baking dish coated with cooking spray. Bake, uncovered, at 400° for 15-20 minutes or until fish flakes easily with a fork.

2. Meanwhile, for salsa, combine the remaining ingredients in a small bowl. Serve with halibut.