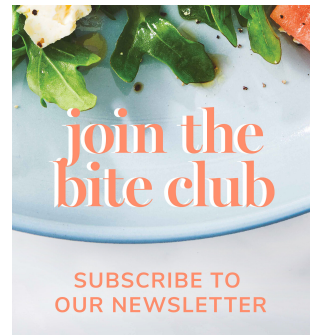# walnut-crusted halibut in lemon wine sauce

How do you turn a mild fish like halibut into a masterpiece? This Walnut-Crusted Halibut does all the work for you, with the fish transformed, topped with a zesty Parmesan and walnut crust and served with a lemon, shallot and white wine sauce.

SERVES: 6

ingredients

6 (6-8oz) halibut fillets, skin removed

1/2 tsp kosher salt
1/4 tsp freshly ground black pepper

Walnut Crust
1 1/2 cups panko (Japanese breadcrumbs)
1 cup chopped walnuts
1/2 cup freshly grated Parmesan cheese
2 tbsp melted butter
1 tbsp horseradish
1 tbsp Dijon mustard
1 tbsp chopped fresh flat-leaf parsley
1 tbsp chopped fresh dill
1 tsp lemon zest
1 tbsp olive oil

Lemon Wine Sauce
1 tsp olive oil
2 tbsp finely chopped shallots
1 cup dry white wine
2 tbsp fresh lemon juice
2 tbsp butter
2 tbsp chopped fresh dill
Kosher salt and freshly ground black pepper to taste

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directions

1. Preheat oven to 425°F. Line a baking sheet with aluminum foil and coat with non-stick cooking spray.

2. Pat the fish dry with paper towel and season with salt and pepper. Place on prepared baking sheet 1/2 inch apart.

3. For the crust, in a medium bowl, combine panko, walnuts and Parmesan. Mix in melted butter, horseradish, Dijon mustard, parsley, dill and lemon zest to form a crumbly mixture. Divide panko mixture evenly atop fish and press gently to adhere. Drizzle 1 tbsp olive oil on top of fish. Bake until cooked through, 12-15 minutes.

4. For the sauce, in a medium saucepan, heat 1 tsp olive oil over medium heat. Add shallots and stir for 2 minutes, until slightly softened. Turn heat to high and add white wine and lemon juice. Boil until liquid is reduced, about 6-8 minutes. Reduce heat to low and stir in 2 tbsp butter until melted. Remove from heat and add fresh dill. Season with salt and pepper to taste. Serve over crusted halibut.

"Fish, to taste right, must swim three times – in water, in butter and in wine."
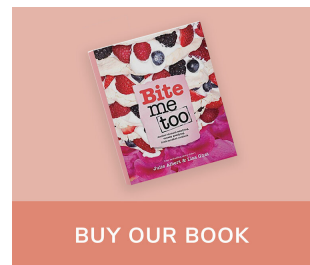
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