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roasted halibut with avocado & corn salsa

This Halibut with Avocado & Corn Salsa is a super healthy and delicious dinner that can be served up in only 15 minutes. Roasted until tender, spice-rubbed halibut is placed atop a fresh corn and creamy avocado salsa, making this recipe a weeknight go-to for people on the go.

SERVES: 4



julie albert & lisa gnat

ingredients

Avocado & Corn Salsa

- 2 large ears fresh corn, shucked, kernels removed
- 1 ripe (yet firm) avocado, chopped
- 1 poblano pepper, seeded and chopped
- ¼ cup chopped red onion
- 1 tbsp apple cider vinegar
- 2 tsp sugar
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

- 4 (6oz each) halibut fillets
- 1 tbsp olive oil
- ¼ tsp ground cumin
- ¼ tsp chili powder
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper

directions

1. To prepare the salsa, in a medium bowl, combine corn, avocado, poblano pepper, red onion, apple cider vinegar, sugar, salt and pepper. Gently toss to combine, cover and refrigerate while roasting fish.

2. Preheat oven to 400°F. Place fillets on a baking sheet lined with parchment paper. Rub each piece of halibut with olive oil. In a small bowl, combine cumin, chili powder, salt and pepper. Sprinkle over each piece of fish. Bake until fish is just firm to the touch, about 12-14 minutes. To serve, place a large spoonful of salsa on a plate and top with fish.

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