

fresh fish markets



featured recipe!

Halibut with Smoky Orange Vinaigrette

Serves 4

Ingredients

- 4 (6-ounce) halibut fillets
- 2 tablespoons orange marmalade
- 2 tablespoons olive oil
- 1 tablespoon white wine vinegar
- 1 tablespoon orange juice
- 1 tablespoon minced fresh flat-leaf parsley
- ½ teaspoon salt, divided
- ½ teaspoon smoked paprika, divided
- 2 teaspoons olive oil
- ¼ teaspoon pepper

Directions:

Step 1

Combine first 5 ingredients, 1/8 teaspoon salt, and 1/4 teaspoon paprika in a medium bowl. Set aside.

Step 2

Brush fish on both sides with olive oil, and sprinkle with pepper and remaining salt and paprika.

Step 3

Heat nonstick or cast-iron skillet over medium-high heat; add fish and cook 4 minutes on each side or until fish flakes easily with a fork.

Step 4

Drizzle reserved vinaigrette over cooked fish.