



Grilled Alaskan Halibut Salad

Serves 4-6

Ingredients

HALIBUT

2 6-oz. halibut portions

1 tsp. vegetable oil

Kosher salt

DRESSING

1 Tbsp. finely chopped lemongrass

1 Tbsp. finely chopped ginger

2 limes

2 Tbsp. fish sauce

2 Tbsp. vegetable oil

1 Tbsp. shrimp paste

½ tsp. kosher salt

½ tsp. freshly ground black pepper

SALAD AND ASSEMBLY

1 2 large grapefruits, peeled, segments torn into 1" pieces

3 medium tomatoes (about 1 lb.), cut into wedges

1 bunch scallions, thinly sliced on a diagonal

1 small bunch cilantro, torn

1 small bunch mint, leaves picked, torn

3 cups coarsely chopped cabbage

2 medium shallots, thinly sliced

1 red or green Thai chile, thinly sliced

¼ cup crispy fried onions

Directions:

Step 1

Prepare a grill for medium-high heat. Rub halibut all over with oil, then season with salt. Grill, turning halfway through, until just cooked through, about 5 minutes total. Transfer to a plate.

DRESSING

Step 2

Pound lemongrass and ginger in a mortar and pestle to a paste. (Alternatively, you can pulse in a food processor.) Transfer to a small bowl and finely grate zest from limes into paste. Halve limes and squeeze in juice; mix well. Add fish sauce, oil, shrimp paste, salt, and pepper and mix again to combine.

SALAD AND ASSEMBLY

Step 3

Gently toss pomelo, tomatoes, scallions, cilantro, mint, and cabbage in a large bowl to combine. Flake grilled halibut into bowl and add any accumulated juices on plate. Pour dressing over salad and gently toss to coat.

Step 4

Divide salad among plates. Top with shallots, chile, and crispy fried onions.