



Halibuten Papillote

Serves: 4

"This elevated yet easy and approachable French method of cooking Halibut is always a crowd pleaser! Best of all minimal clean up and it can be prepped before you leave for work and popped in the oven when you get home! This dish screams warmer temperatures, lighter and healthier eating, a sure sign that spring is near." - Chef Luke



Ingredients:

- ½ C Kalamata Olives
- 2 T Capers (rinsed)
- 2 Garlic cloves
- ½ C Extra Virgin Olive Oil
- Kosher salt and Fresh ground pepper
- 1 head of Fennel (Sliced very thin)
- 2 Leeks (white parts only very thinly sliced)
- 1 Lemon, thinly sliced
- 4 4-6oz Halibut filets
- 4 T of any white wine
- Jarred Calabrian Peppers (Substitute jarred chipotle or red pepper flakes)

Tools:

- Food processor
- Parchment Paper (4 pcs 15"x15" cut into rough circles)

Directions:

1. Pre-heat oven to 400°F
2. Add the olives, capers and garlic to the food processor. Next, add the olive oil and black pepper. Process until you have a silky paste, roughly 15 seconds. Stir in a splash of olive oil, mix, and set aside.
3. Working in the center of the paper, drizzle with a splash of olive oil, salt and pepper. Then lay down fennel and leek slices followed by a dollop of your olive tapenade mixture. Last, place 2-3 lemon slices on top and then the fish. Finish by seasoning the fish with salt and pepper.
4. Fold the parchment paper in ½ like a taco then crimp by turning the edges until you make a point with the paper just before it's closed add in a splash of wine into the packet about 1 T. Continue to fold until the entire package is formed and closed. Make sure the packet is tight! You do not want steam to escape. Place each packet on a baking sheet.
- 5 Place in oven and bake until your thermometer reads 125-130° F (approximately 10-15 mins) remove from oven and place packet on the plate open up and enjoy.

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