



WINDSETFARMS.COM



halibut with chunky tomato & pepper compote

USING WINDSET **CONCERTO™** GRAPE TOMATOES, **FRESCO™** CUCUMBER & **DOLCE™** SUPER SWEET BABY BELL PEPPERS

halibut with chunky tomato & pepper compote

This compote works nicely with salmon, sablefish or on top of chicken.
Serves 4

4 – 6 oz	fresh halibut fillets
1/4 cup	canola oil
1/2 teaspoon	kosher salt
1/2 small	red onion, thinly sliced
2	limes, juiced
1/2	jalapeño pepper, seeded & finely chopped
12	Windset Farms™ Concerto™ Grape Tomatoes, halved
4	Windset Farms™ Dolce™ Super Sweet Baby Bell Peppers, chopped
1/2	Windset Farms™ Fresco™ Cucumber, diced
2 Tablespoons	fresh cilantro, chopped
1/2 teaspoon	kosher salt



Executive Chef
Dana Reinhardt

Preheat the oven to 450°F. In a small bowl, marinate the sliced red onions in the lime juice for at least an hour. Add the jalapeño, **Concerto™** Grape Tomatoes, **Dolce™** Super Sweet Bell Peppers, **Fresco™** Cucumber, cilantro and salt. Set aside. Heat a large, non-stick skillet over medium/high heat. Add the canola oil. Season the halibut fillets with salt and place in the hot skillet. Cook the halibut fillets until the flesh is nicely browned, about 2 minutes. Turn the fish over and place in the oven for 3 minutes, or until cooked through. Remove from the pan and serve with the salsa.



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

