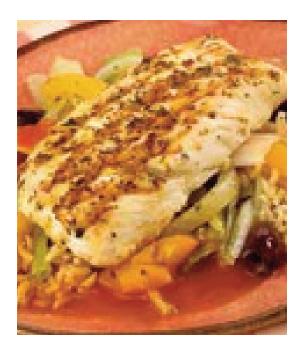
MEDITTERANEAN-STYLE GRILLED HALIBUT AND VEGETABLES



Yield: 4 servings (1 filet, 1 1/4 cup vegetables)



TOTAL TIME: 35 minutes **YOU WILL NEED:** 1 EZ Foil All-Purpose Pan (13 ¼ x 9 % x 2 ¾-inch), heavy-duty aluminum foil

INGREDIENTS

- 1 fennel bulb (about 1 lb.), cut in half, then in ¼-inch slices
- 1 small sweet orange or yellow pepper, sliced
- 1 pkg. (8 oz.) Food You Feel Good About Cleaned and Cut Leeks
- ½ cup pitted kalamata olives
- Salt and pepper to taste
- 4 Tbsp. Wegmans Basting Oil, divided
- 4 (6 oz.) skinless halibut fillets
- 1/4 tsp. lemon pepper seasoning
- 2 containers (4 oz. each) Wegmans Bouillabaisse Seafood Sauce (Prepared Foods), warmed

PREPARATION

Preheat grill on high for 10 min.

- 1. Clean grill with wire brush. Using soft cloth, coat grill grate lightly with vegetable oil.
- 2. Combine fennel, pepper, leeks and olives in mixing bowl. Season to taste with salt and pepper; toss with 3 Tbsp. basting oil.
- 3. Sprinkle fish with lemon pepper seasoning. Drizzle with remaining 1 Tbsp. basting oil. Sear on grill to mark on 1 side only, about 2 min. (do not fully cook).
- 4. Place vegetables in foil pan; top with fish. Cover pan tightly with large piece of foil, sealing well. Reduce heat to medium. Place pan on grill; close lid. Cook about 15 min., until fish reaches 130 degrees internal temp. To check, carefully cut a small "X" in top of foil cover and insert thermometer through slit into fish. When fish is done, remove pan from grill. Use oven mitts to carefully remove foil cover; avoid steam. Let rest at least 2 min. Transfer to clean serving platter; serve with vegetables and sauce.

NUTRITION

Per serving: Calories: 410; Fat: 19 g; Cholesterol: 55 mg; Carbohydrates: 23 g; Protein: 39 g; Fiber: 5 g; Sodium: 530 mg.

Recipe courtesy of Wegmans