



ROASTED HALIBUT AND POTATOES

Makes 4 servings

INGREDIENTS

1 1/2 pounds fingerling potatoes
Kosher salt
Extra-virgin olive oil
4 (6- to 8-ounce) halibut fillets (or substitute other firm-fleshed white fish), about 1-inch thick
Black pepper
2 garlic cloves, minced
1 teaspoon roughly chopped rosemary, plus 1/2 teaspoon finely chopped rosemary, for garnish
Pinch of red-pepper flakes
1/2 teaspoon crushed fennel seeds (optional)
3 tablespoons chopped parsley
1/2 teaspoon grated lemon zest
Lemon wedges, for serving

INSTRUCTIONS

Heat oven to 400° F. Boil potatoes in well-salted water for 15 minutes. Rinse with cold water to cool, then cut each potato in half lengthwise.

Transfer potatoes to shallow roasting pan, or rimmed baking sheet large enough to hold potato halves in one layer.

Drizzle potatoes generously with 2 to 3 tablespoons olive oil. Using your hands, massage the potatoes to coat with oil and turn potatoes cut-side up. Sprinkle lightly with salt. Roast potatoes, uncovered, until nicely browned, 20 to 25 minutes.

As potatoes cook, prepare the fish: Season fish fillets on both sides with salt and pepper. Sprinkle with garlic, rosemary, red pepper flakes and crushed fennel seeds, if using. Drizzle with 1 tablespoon olive oil, then rub seasoning into fillets.



ROASTED HALIBUT AND POTATOES

Makes 4 servings

INSTRUCTIONS

When potatoes are brown, use a spatula to push them to the sides of baking dish, leaving room in the center for the fish. Lay fillets side by side in one layer. Roast fish until opaque and just cooked through, about 15 minutes. It should flake when pressed gently.

Transfer fish and potatoes to a warm platter or individual plates. In a small bowl, mix together parsley, lemon zest and finely chopped rosemary. Sprinkle parsley mixture over fish and potatoes. Serve with lemon wedges.