



# PAN-SEARED HALIBUT WITH CHERRY TOMATOES AND BASIL

Makes 4 servings

## INGREDIENTS

1 pint cherry or grape tomatoes, preferably mixed colors, halved  
2 medium garlic cloves, minced  
1 teaspoon red wine vinegar  
Salt  
Freshly ground black pepper  
4 6-ounce skinless Pacific halibut fillets  
3 tablespoons extra-virgin olive oil  
2 tablespoons fresh basil, chopped

## INSTRUCTIONS

In a medium bowl, combine the tomatoes, garlic, vinegar, a heaping 1/4 teaspoon salt, and 1/8 teaspoon pepper. Set aside.

Season the halibut all over with 3/4 teaspoon salt and 1/2 teaspoon pepper. Heat 2 tablespoons of the oil in a 12-inch nonstick skillet over medium-high heat until hot and shimmering. Place the fish, presentation-side down, in the pan and cook, without touching, until golden brown and crisp, about 3 minutes.

Flip the fish and lower the heat to medium; continue cooking until the halibut is just firm to the touch and opaque when you pry open a thicker piece with a paring knife, 3 to 4 minutes. Transfer the cooked halibut to a plate or serving platter.

Add the remaining 1 tablespoon oil to the pan, followed by the cherry tomato mixture. Cook, stirring occasionally, over medium heat until the tomatoes start to break down and release their juices, a few minutes. Stir in the basil, then taste and adjust the seasoning, if necessary. Serve the halibut fillets with the tomatoes spooned over the top and alongside.