

Halibut with Spring Onion & Summer Squash

Ingredients

8 spring onions or large scallions, into 4 portions
bulbs separated from tops
4 tbsp olive oil, divided
1 1/2 lbs assorted summer squash,
cut into 1 inch pieces
1 tbsp thyme leaves, plus 4 sprigs
Kosher salt and fresh ground black
pepper
1 1/2 lbs skinless halibut fillets, cut

Directions

Cut onion bulbs in half lengthwise (quarter if large). Cut enough onion tops into 2 inch lengths to measure 1 cup. Heat 1 tbsp olive oil in a large skillet over medium high heat until almost smoking. Add onion bulbs, cut side down, cook until golden, about 3 minutes. Transfer to a plate.

Heat 1 tbsp oil in same skillet. Add squash. Cook, stirring occasionally, until golden brown and just tender, about 5 minutes. Stir in onion bulbs, onion tops and 1 tbsp thyme leaves. Season with salt and pepper and cook until onion tops wilt, about a minute longer. Remove from heat. Set squash mixture aside. Meanwhile, Season halibut on both sides with salt and pepper. Grill on pre-heated grill for 10 minutes, or until fish is done and flakes easily with a fork. Serve with squash mixture.

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