



HALIBUT BAKED IN PARCHMENT + TARRAGON PESTO

serves 4

You can make this sumptuous supper in half an hour, maybe less. Parchment packets are super charming, with a celebratory, special-occasion vibe. If you want to make these for guests, go ahead; baking halibut in parchment is completely and deceptively easy (with very little cleanup!) and makes for wonderfully moist fish and a quick weeknight dinner.

TARRAGON PESTO:

1 cup chopped fresh tarragon leaves, or a combination of fresh tarragon and flat-leaf parsley

leaves

2 tablespoons toasted pine nuts or roasted salted Marcona almonds

1 small clove garlic, coarsely chopped

Zest of 1 lemon

1 teaspoon freshly squeezed lemon juice

Sea salt

2 tablespoons olive oil

HALIBUT:

1¼ pounds halibut, cut into 4 fillets

Sea salt

1 tablespoon unsalted butter, cut into thin slivers

1 lemon, sliced into thin rounds

4 teaspoons water or white wine

Lemon wedges, for serving (optional)

- 1 Preheat the oven to 400°F.
- 2 First, make your pesto: If you have a mortar and pestle, use it to pulverize the chopped tarragon leaves, pine nuts, garlic, and lemon zest. You can

also use a small food processor, or just chop all the ingredients like crazy. Add the lemon juice, a pinch of salt, and the olive oil. Combine and taste for seasoning, adding more lemon juice, salt, or olive oil to your liking. Set the pesto aside while you bake the fish.

- 3 Prep the halibut: Cut four 12" squares of parchment paper and lay them on the counter or cutting board. Place a halibut fillet in the center of each paper. Sprinkle a generous pinch of sea salt onto each piece of fish and top with slivers of butter and 3 thin lemon rounds. Give each fillet a little splash of water or white wine, about a teaspoon per packet.
- 4 Wrap the parchment around each fillet in gift-wrap fashion, then tie kitchen twine around the packets to hold them closed. (Or you can crimp and tuck the edges of the paper together to create a closed packet.) Try not to wrap the parchment too tightly around the fish—you want to leave space for a pocket of steam to surround the fillet while it cooks.
- 5 Place the parchment packets on a baking sheet and bake for 15 to 20 minutes, until the halibut is opaque and flakes easily with a fork.
- 6 You can serve the halibut fillets in their parchment packets. Open up the paper, scoop on some tarragon pesto, nestle in a lemon wedge if you want, and enjoy.

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