



Halibut with Garlic Cilantro Butter

Ingredients:

2 pounds halibut
2 limes
salt and pepper
3 cloves garlic, minced
2 cups chopped fresh cilantro
1 tablespoon fresh lime juice
3 tablespoons butter
2 tablespoons olive oil

Cut limes into wedges. Squeeze over halibut fillets. Season halibut fillets with salt and pepper. Heat grill to medium heat. Place halibut on grill. Flip halibut when cooked halfway through. One side should take less than 5 minutes. If desired, continue to squeeze lime juice over halibut while it cooks. Halibut is cooked when it begins to flake and is white throughout.

Garlic Cilantro Butter

Heat 2 tablespoons olive oil in pan over medium heat. Add 3 cloves minced garlic. Cook and stir until fragrant. Add 3 tablespoons butter and 1 tablespoon lime juice. Add 2 cups chopped fresh cilantro.

Evenly spread garlic cilantro butter over cooked halibut.

Plate to serve. Enjoy!