



Prosciutto Halibut with White Wine Sauce

Let's begin by gathering our ingredients for Prosciutto Halibut with White Wine Sauce:

Ingredients:

1 lb. Halibut

Prosciutto

flour

1/2 cup white wine

2 tbsp olive oil

3 tbsp butter

1 tbsp capers

1 tbsp basil

juice from one lemon

Salt and pepper

Preheat oven to 375° F.

Cut halibut into manageable pieces. Sprinkle flour in a deep plate or large bowl and season with salt and pepper. Dredge the halibut pieces in flour covering on all sides.

Heat an oven-safe skillet over medium-high heat, melt half the butter with 1 tbsp of olive oil. Add fillets along with strips of prosciutto and cook approximately 3 minutes on each side. Move skillet to oven. Bake fish for 10 minutes.

Remove skillet from oven. Move fish to serving plates and remove prosciutto to a paper towel to dry. Over medium heat add white wine along with the remaining half of butter, lemon juice, 1 tbsp basil, and 1 tbsp capers. Simmer liquid until reduced by half. Spoon sauce over fish and serve with prosciutto sprinkled on top.

Plate to serve, enjoy!