



Seared Halibut with Chorizo Salsa

Let's begin by gathering our ingredients for Seared Halibut with Chorizo Salsa:

Ingredients:

olive oil
halibut fillet
salt & pepper
8 ounces chorizo sausage
1/2 cup sun-dried tomatoes
1/8 teaspoon crushed red pepper
2 minced garlic cloves
1/3 cup water
1 teaspoon balsamic vinegar

For the salsa, add 1 teaspoon oil and the chorizo, breaking up with a wooden spoon as it cooks. Cook until nice and browned, about 5 minutes.

Add 2 minced garlic cloves and 1/2 cup chopped sun-dried tomatoes, stirring a moment until mixture becomes fragrant.

Add the 1/3 water and 1 teaspoon balsamic vinegar, turn heat to low, and simmer until tomatoes soften, stirring frequently. Add remaining 1/8 teaspoon salt to taste. Keep on low to remain warm.

Heat 2 teaspoons oil in a large nonstick skillet over medium-high heat. Sprinkle fish evenly with 1/4 teaspoon salt and pepper. Add fish to pan; cook 3 minutes or until lightly browned. Turn fish over; cook 4 minutes or until desired degree of doneness.

Place fish on top of greens. Cover with chorizo salsa. Enjoy!