



Cheesy Halibut Ciabatta

Let's begin by gathering our ingredients for Blackened Halibut with Cheesy Halibut Ciabatta:

Ingredients:

halibut fillet
3 tbsp butter
2 tsp Old Bay seasoning
salt & pepper
half a loaf of ciabatta bread
1/2 cup mayo or miracle whip
1/4 fresh dill, chopped
1/4 cup fresh chives, chopped
2 cloves garlic, minced
1 cup of cheddar jack cheese

Poach halibut for 5 minutes. Preheat oven to 350 degrees F.

In a large pan, melt 3 tbsp butter in medium heat. Add the halibut and 2 tsp Old Bay seasoning. Break apart halibut as it cooks. Cook just for a minute or two until coated well with the seasoning. Remove from heat and let cool.

Place the halibut in a medium bowl with 1/2 cup mayo, 2 minced garlic gloves, 1/4 cup chives, 1/4 chopped fresh dill, and 1 cup cheese. Season with salt and pepper to taste. Spread onto the cut ciabatta bread.

Line a baking sheet with parchment paper and bake for 15 minutes. Ovens vary so check it at 10 minutes to see if it looks completely warmed through and that the cheese is melted. Slice into sticks. Serve warm.

Enjoy!