



Mediterranean Halibut Sandwiches

Let's begin by gathering our ingredients for Mediterranean Halibut Sandwiches:

Ingredients:

Halibut fillet
Olive oil
salt & pepper
ciabatta bread
1 tbsp minced garlic
1/3 cup mayo
1/4 cup sundried tomatoes
2 tbsp chopped parsley
1/4 cup chopped basil
1 tbsp capers
zest from 1 lemon

Preheat oven to 450°. Brush halibut fillet with olive oil and season each side with salt and pepper. Bake fish on baking sheet for 12-14 minutes. Let cool when cooked completely.

Cut ciabatta bread in half the long way. Remove some of the dough from the top half of the bread. Drizzle each side with olive oil and garlic. Bake in oven at 450° on baking sheet for 5 minutes until slightly crisp.

In a bowl, mix together 1/3 cup mayo, 1/4 cup chopped sun-dried tomatoes, 1/4 cup chopped fresh basil leaves, 2 tbsps chopped fresh parsley leaves, 1 tbsp capers, zest from 1 large lemon, salt and pepper. Then flake fish into mixture. Mix together. Add mixture to bottom piece of bread. Cover with arugula. Finish by placing top of loaf on mixture and bottom load and cut into smaller portions. Plate to serve. Enjoy!