

Halibut With Sugar Snap Pea Salad



Alex Farnum

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Serves 4

Hands-On Time: 20m

Total Time: 20m

Ingredients

- 1 tablespoon fresh lime juice
- 1 teaspoon grated fresh ginger
- 2 tablespoons olive oil
- kosher salt and black pepper
- 12 ounces sugar snap peas (4 cups), strings removed
- 1 small red onion, thinly sliced
- 1 tablespoon sesame seeds, toasted (optional)
- 4 6-ounce pieces halibut fillet
- 1 lime, cut into wedges

Directions

1. In a large bowl, combine the lime juice, ginger, 1 tablespoon of the oil, and 1/4 teaspoon each salt and pepper. Add the snap peas, onion, and sesame seeds, if using, and toss to coat.
2. Heat the remaining tablespoon of oil in a large nonstick skillet over medium-high heat. Season the fish with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook until opaque throughout, 3 to 5 minutes per side. Serve with the salad and lime wedges.

By Kate Merker, June 2009