

## GRILLED HALIBUT WITH TOMATILLO SAUCE:

Yield: Makes 4 servings

### INGREDIENTS

1 bottle (16 oz.) Frontera Roasted Tomatillo Salsa  
2 tbsp. olive or vegetable oil  
4 ea. 6 oz. Alaska Halibut fillets  
1 medium red onion, thinly sliced  
2/3 cup fish or mild chicken broth  
salt, as needed  
fresh cilantro, chopped or sprigs, for garnish

### PREPARATION

Mix together 1/4 cup of the salsa with 1 tbsp. of the oil in a baking dish. Add the halibut and turn to coat the fish. Cover and refrigerate for several hours, if time permits.

Heat the remaining 1 tbsp. of oil in a skillet. Add the onion and cook, stirring, until lightly browned, about 5 minutes. Add the remaining salsa to the skillet. Stir for several minutes, then stir in the broth and simmer for 10 minutes. Sprinkle halibut lightly with salt. Grill, turning once until nicely seared and cooked through, 8 to 12 minutes total.

Place one fillet on each of 4 warm dinner plates, spoon the sauce over or around the halibut and garnish with cilantro.

