

Spice Roasted Halibut w/ Avocado Salsa

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Tangy Avocado salsa served over a simple spice roasted Halibut that can be made in 20 minutes or less.

Servings: 2

Ingredients

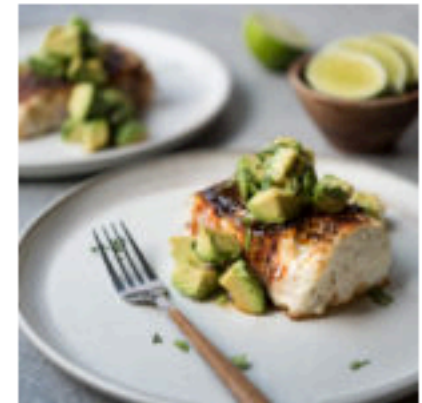
- 1 pound halibut, cut into 2 equal pieces
- olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/2 teaspoon chili powder

Avocado Salsa

- 2 avocados, diced
- 1 tablespoon finely diced red onion
- 2 teaspoons finely diced jalapeño
- 1/4 cup lime juice
- 1/4 teaspoon salt
- 2-3 tablespoons chopped cilantro

Instructions

1. Preheat the oven to 400 degrees. In a bowl, combine the salt, pepper, garlic powder, paprika and chili powder.
2. Lightly spray the halibut with olive oil. Coat the fish on all sides with the spice mixture then place on a parchment lined baking sheet, or a lightly greased baking dish. Bake for 15-20 minutes, until fish flakes easily with a fork.
3. While the fish bakes, make the avocado salsa. Add the diced avocados, red onion, jalapeño, lime juice, salt and cilantro to a bowl and toss well. When fish is done baking, serve with avocado salsa on top and enjoy!



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