

Active Time : 5 Min

Total Time: 25-30 Min

Servings: 4

# Halibut with Spanish Romesco Sauce and Olives

This recipe is intended to be a really fast and healthy weeknight meal. Using a little help from the grocery store helps put this meal together in NO time.



## Ingredients

1 1/2 lb Wild Caught Halibut-  
Skin and bones removed and  
left in one piece

Salt and Pepper

1-12oz Jar Spanish Romesco  
Sauce

Handful of Green Olives sliced

1 Lemon Juiced

1 Bunch of Parsley

## Steps

1. Preheat oven to 375 degree
2. Pat fish dry with paper towels
3. Place fish in a baking dish and season with salt and pepper.
4. I would recommend trying your romesco sauce for seasoning before using too much salt and pepper
5. Pour your favorite romesco sauce over top the fish.
6. Add sliced olives and the juice of the lemon
7. Bake for 25-30 minutes or until the fish is tender and flakes away
8. Removed from oven and garnish with fresh parsley.