

## Alaska Halibut with Chimichurri on Green Rice



**Preparation Time:** 25 minutes

**Cook Time:** 20 minutes

**Servings:** 4

### **Ingredients:**

3/4 cup chopped fresh cilantro, divided  
3/4 cup chopped Italian parsley, divided  
2 Tablespoons fresh oregano leaves  
1-1/2 fresh jalapeño chiles (about 1-3/4 oz. total), rinsed, stemmed, and seeded  
2 cloves garlic, peeled  
6 Tablespoons plus 1 Tablespoon extra-virgin olive oil  
5 Tablespoons lime juice  
About 1/2 teaspoon plus 1 teaspoon salt  
2 cups long-grain white rice  
1-1/2 pounds Alaska Halibut, fresh or thawed, cut into 4 equal portions  
Fresh-ground black pepper  
1 Tablespoon butter

### **Description:**

In a blender or food processor, whirl 1/2 cup cilantro, 1/2 cup parsley, oregano, jalapeños, garlic, 6 tablespoons olive oil, lime juice, and 1/2 teaspoon salt until smooth. Taste, and add more salt if desired. Scrape chimichurri into a small bowl.

Combine rice, 3-3/4 cups water, and 1 teaspoon salt in a 4- to 5-quart pan. Cover and bring to a boil over high heat. Reduce heat and simmer until rice is tender to bite, 15 to 18 minutes. Remove from heat, sprinkle remaining 1/4 cup cilantro and 1/4 cup parsley over the top and fluff rice with a fork, mixing in herbs.

Meanwhile, preheat oven to 375°F. Rinse halibut and pat dry. Sprinkle all over with salt and black pepper. In a 10- to 12-inch ovenproof frying pan over medium-high heat, melt butter with remaining tablespoon olive oil. Add halibut and cook until browned on the bottom, about 3 minutes. Turn portions over and transfer pan to the oven. Bake just until fish is opaque throughout, about 10 minutes.

To serve, spoon “green” rice onto dinner plates and top each mound with a halibut portion. Drizzle a little chimichurri over each piece of halibut. Serve remaining sauce at the table to add to taste.

*Recipe from the Kitchens of Sunset Magazine*