

## Baja-Alaska Halibut Sandwich



**Preparation Time:** 30 minutes

**Cook Time:** 10 minutes

**Servings:** 4

### **Ingredients:**

4 Alaska Halibut fillets (4 to 6 oz. each), fresh or thawed  
Kosher salt and black pepper, to taste  
1 Tablespoon ground cumin, divided  
1/3 cup olive oil  
3 Tablespoons fresh lime juice  
1-1/2 Tablespoons minced garlic  
1 cup regular or low-fat mayonnaise  
2 Tablespoons sweet pickle relish  
1 Tablespoon Dijon-style mustard  
1 teaspoon cracked black pepper  
4 sandwich rolls, split  
1/2 cup roasted poblano chiles, peeled, seeded and chopped  
8 tomato slices  
1 cup cilantro leaves

### **Description:**

**Marinade:** Season Alaska Halibut fillets with kosher salt, black pepper and 2 teaspoons cumin; place in 9x13-inch pan. Whisk together oil, lime juice and garlic; pour mixture over halibut; turn halibut to coat all sides. Cover and refrigerate for 30 minutes before using.

**Cumin Tartar Sauce:** In small mixing bowl, blend mayonnaise, relish, mustard, one teaspoon cumin and black pepper. Cover and refrigerate until serving.

Heat a ridged stovetop grill pan over medium-high heat. Remove halibut fillets from marinade; place in heated pan and cook, uncovered, about 3 to 4 minutes, until browned. Shake pan occasionally to keep fish from sticking. Turn fillets over and cook just until fish is opaque throughout, about 4 minutes.

Griddle (or toast in oven) cut side of rolls until golden. Spread cut side of each roll bottom with two tablespoons of tartar sauce. Layer with 2 tablespoons roasted chiles, a halibut portion, 2 tomato slices, and 1/4 cup cilantro leaves; cover with roll tops.

Cook's tip: Alaska Halibut fillets can also be broiled, grilled or baked.