

# Alaska Halibut Caprese Salad



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 8

## **Ingredients:**

### **Alaska Halibut:**

24 Alaska Halibut fillets, cut into 1 oz. nuggets

Kosher salt and black pepper, to taste

2 tsp. Italian seasoning

### **Assembly:**

12 oz. Arugula

24 slices fresh Mozzarella cheese, ¼ inch ea.

24 Roma tomatoes, ¼ inch sliced on the bias

24 basil leaves, fresh

½ cup olive oil

Balsamic vinegar, to taste

Kosher salt and black pepper, to taste

1 oz. basil, fresh, chiffonade

## **Description:**

### **DIRECTIONS PER SERVING**

### **Alaska Halibut:**

Season 3 halibut nuggets with salt and pepper and ¼ tsp. Italian seasoning. Place on a hot oiled grill. Cook for 2 minutes, then carefully turn and cook for another 1-2 minutes or until fish is opaque throughout. Set aside.

### **Assembly:**

Place 1 oz. of arugula on a dinner plate. Place 3 Mozzarella slices evenly around the plate on the arugula. Layer with 3 tomato slices and 3 basil leaves. Top with 3 cooked halibut nuggets. Drizzle with olive oil and balsamic vinegar to taste. Sprinkle with a pinch of salt and pepper. Garnish with 1/8 oz. of basil.

## **ALTERNATIVE SERVING SUGGESTIONS**

1. Slice a ciabatta roll, brush with olive oil and toast each side of roll. Lay on plate and top both sides with salad and halibut. Serve open face.
2. Cut tomatoes, fresh Mozzarella, and basil leaves. Toss halibut in angel hair pasta with olive oil, salt and pepper.