

## Alaska Halibut Caprese Salad Bites



**Preparation Time:** 15 minutes

**Cook Time:** 10 minutes

**Servings:** 24 bites

### Ingredients:

1 pound skinless Alaska Halibut, cut into 1-1/4 inch pieces

Kosher salt and black pepper, to taste

2 teaspoons Italian seasoning

1 package (12 oz.) arugula

24 fresh mozzarella cheese slices, 1/4 inch thick

24 Roma tomato slices, 1/4 inch thick (slice on bias)

24 basil leaves, fresh

1/2 cup olive oil

Balsamic vinegar, to taste

Kosher salt and black pepper, to taste

2 Tablespoons basil, fresh, chiffonade

### Description:

Season Alaska Halibut pieces with salt, pepper and Italian seasoning. Place on a hot oiled grill or grill top. Cook for 2 minutes, then carefully turn and cook for another 1 to 2 minutes, cooking just until fish is opaque throughout. Set aside.

Place arugula on a serving plate. Arrange mozzarella slices evenly on the arugula. Layer with tomato slices and basil leaves. Top with cooked halibut pieces and skewer with wooden picks. Drizzle with olive oil and balsamic vinegar to taste. Sprinkle with a pinch of salt and pepper. Garnish with basil chiffonade.

### Alternative Serving Suggestions:

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