

The Russian River Valley Original

Baked Halibut or Snapper with Tomatoes Serves 8

INGREDIENTS:

I ½ lb cherry tomatoes

2 Tablespoons lemon zest, minced

16 cloves garlic, smashed

5 Tablespoons capers

2/3 cup olive oil

2 lb halibut, snapper or other firm, white fish filets

Juice of a lemon

Kosher salt & freshly ground pepper

Directions:

Preheat oven to 400°. Place the tomatoes, zest, garlic, capers and half the oil in a baking dish. Bake for 20 minutes. Add the fish filets to the baking dish, drizzle with the remaining oil and cook for 15 minutes until cooked through. Squeeze the lemon over the fish and season with salt and pepper. Place filet on warm plate and top with tomato mixture.

