

Chardonnay Halibut

Baked fish gets a new twist with our secret ingredient **Chandelier Chardonnay & Garlic Marinade**

Serves 4

Ingredients:

You will need:

1-1/2 lbs halibut fillets

1 red pepper chopped

1/2 onion chopped

1/4 bottle of **Tavern on the Green Chandelier Chardonnay & Garlic Marinade**

4 tbsp of Tavern on the Green Meyer's Lemon Olive Oil

10 baby red potatoes

1/2 lb string beans

Salt & Pepper to taste

Garnish with chopped cilantro

Optional: Add 1/2 lb fresh clams

Directions:

Follow these 4 easy steps:

1. Marinate halibut in **Tavern on the Green Chandelier Chardonnay & Garlic Marinade** for 25 minutes.

2. In a medium skillet sauté onions, peppers and sliced baby potatoes with Tavern on the Green Meyer's Lemon olive oil over medium – high. Simmer potatoes until just fork tender about 30 -35 minutes. Reduce heat to medium and add string beans.

3. Separately place marinated halibut in baking dish and pour sauté mix.

4. Cook dish for 20-25 minutes in a preheated 350 oven until fish flakes.

5. Garnish with cilantro. Serve hot.