

## **Lemon-Rosemary Halibut**

**Try this recipe for a fantastic meal in minutes!**

### Ingredients:

2 tbsp. unsalted butter  
4 tbsp. extra virgin olive oil  
2 sprigs rosemary, leaves only, minced  
4 - 6 ounce halibut fillets  
1 cup white wine  
Salt, juice of 2 lemons

### Directions:

Preheat the oven to 375 degrees. In a large oven safe skillet, melt butter and olive oil over medium heat. Add the rosemary and halibut and cook until fish is lightly colored. Add wine and season with salt, to taste. Transfer your skillet to the oven and cook for 5 to 7 minutes, or until fish is opaque in the center...about half way through cooking, add lemon juice. Serve immediately.

Serves 4