

Ingredients:

PAN-SEARED HALIBUT WITH CILANTRO LIME OLIVE OIL

- 2 halibut fillets (6–8 oz each, skinless)
- 2 tbsp Oliverde Cilantro Lime Olive Oil (plus more for finishing)
- 1 tbsp unsalted butter
- 2 garlic cloves, smashed
- ½ tsp smoked paprika (optional, for a hint of warmth)
- Salt & black pepper, to taste
- 1 tbsp fresh cilantro, chopped
- Lime wedges, for serving
- 2 cups fresh green beans or asparagus
- 1 tbsp Oliverde Cilantro Lime Olive Oil
- 1 garlic clove, thinly sliced



Instructions:

- **Prep the Fish:** Pat halibut fillets dry with paper towels. Season both sides with salt, pepper, and paprika (if using).
- **Pan-Sear the Halibut:** Heat a skillet over medium-high. Add Cilantro Lime Olive Oil and butter. Add smashed garlic to infuse the oil. Place halibut fillets in the skillet, presentation side down. Sear 3–4 minutes per side, until golden brown and the fish flakes easily with a fork.
- **Cook the Veggies (if using):** In a separate pan, sauté green beans with Cilantro Lime Olive Oil, sliced garlic, and chili flakes for 3–4 minutes until tender-crisp.
- **Plate & Finish:** Place halibut over the green beans (or your chosen side). Drizzle lightly with extra Cilantro Lime Olive Oil. Garnish with chopped cilantro and a squeeze of fresh lime juice.