

Heavenly Halibut



Rated: ★★★★★

Submitted By: chellebelle

Photo By: SavvyTech

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready In: 25 Minutes

Servings: 8

"Rich, cheesy topping goes perfectly with mild flavored halibut."

INGREDIENTS:

1/2 cup grated Parmesan cheese	3 tablespoons chopped green onions
1/4 cup butter, softened	1/4 teaspoon salt
3 tablespoons mayonnaise	1 dash hot pepper sauce
2 tablespoons lemon juice	2 pounds skinless halibut fillets

DIRECTIONS:

1. Preheat the oven broiler. Grease a baking dish.
2. In a bowl, mix the Parmesan cheese, butter, mayonnaise, lemon juice, green onions, salt, and hot pepper sauce.
3. Arrange the halibut fillets in the prepared baking dish.
4. Broil halibut fillets 8 minutes in the prepared oven, or until easily flaked with a fork. Spread with the Parmesan cheese mixture, and continue broiling 2 minutes, or until topping is bubbly and lightly browned.

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Printed from Allrecipes.com 8/7/2013



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