



Roasted Halibut with Greek Relish

Recipe adapted from Chef JJ. Learn more about Chef JJ at chefjjs.com.

Ingredients

2 (14.5 ounce) cans of Red Gold® Petite Diced Tomatoes, drained
¼ cup extra virgin olive oil
3 cloves garlic, minced
½ tablespoon kosher salt
10 fresh basil leaves, chopped
10 ounces Kalamata olives, slices ¼ inch
1 small red onion, diced
3 ounces feta cheese, dry
2 tablespoons red wine vinegar
2 tablespoons canola oil, or salad oil of choice
2 pounds fresh halibut filets
Kosher salt and freshly ground black pepper to taste

Instructions

For the relish, blend all ingredients, except the halibut, together and refrigerate for a few hours.

Set the EGG for indirect cooking (with convEGGtor) to 400°F/204°C.

Season halibut filets lightly with salt and black pepper.

Place seasoned halibut on EGG and roast for 8-10 minutes or until the fish just begins to flake.

When fish is almost done, place a small amount of the tomato relish on top of the fish and allow to warm through.

Remove fish from heat and place it on a small pile of the tomato relish allowing the heat of the fish to warm the tomato relish through. Serve warm.

Makes 6 servings