



RECIPE OF THE MONTH

Halibut Fillets with Tomatoes, Squash, and Basil

This easy recipe gets you in and out of the kitchen in :30 minutes.



BON APPÉTIT TEST KITCHEN BON APPÉTIT JUNE 2012

*This versatile dish is a great way to enjoy
the bounty of late summer!*

YIELD: Makes 4 servings
ACTIVE TIME: 20 minutes
TOTAL TIME: 30 minutes

Ingredients

2 cups very thinly sliced assorted summer squash (such as zucchini, yellow crookneck, and pattypan)
1/4 cup thinly sliced shallots
1/4 cup thinly sliced fresh basil, divided, plus 1/4 cup basil leaves
20 cherry tomatoes, halved
4 tablespoons dry white wine
4 tablespoons extra-virgin olive oil, divided
Kosher salt & freshly ground pepper to taste
4 6-ounce halibut fillets

Preparation

Place four 14x12" sheets of parchment paper, or heavy-duty foil if grilling, on a work surface. Divide squash among parchment sheets, arranging on one side of sheet in thin layers. Sprinkle shallots and sliced basil, dividing equally. Scatter tomato halves around squash. Drizzle each packet with 1 tablespoon wine & 1/2 tablespoon oil (+ 1/2 tablespoon water if grilling). Season with salt and pepper. Place a fish fillet atop each portion. Season with salt and pepper; drizzle 1/2 tablespoon oil over each.

Preheat oven to 400°F. Place packets in a single layer on a large rimmed baking sheet. Alternatively, build a medium fire in a charcoal grill, or heat a gas grill to medium-high. Bake or grill fish until just cooked through (a toothpick poked through the parchment will slide through fish easily), about 10 minutes. Carefully cut open packets (steam will escape). Garnish with basil leaves.