Eat Happy Kitchen
Anna Vocino

HALIBUT WITH BROCCOLI AND HERB PESTO

(Serves 2)

- 1 packed cup fresh chopped herb leaves (use a variety of basil, parsley, oregano, mint, etc.)
- 1 teaspoon minced garlic
- 2 tablespoons roasted shelled pistachios
- 3 tablespoons olive oil, divided
- Salt and pepper
- 1 shallot, chopped
- 1 broccoli crown, cut into 1” pieces
- 1/2 cup salted chicken broth
- 1 pound halibut filets

In a mortar and pestle or mini food processor, pulse herb leaves, garlic, pistachios, and 2 tablespoons of the olive oil until the consistency of pesto. Add more olive oil if desired. Season with salt and pepper to taste.

Heat remaining tablespoon of olive oil in a large, flat-bottomed sauté pan to medium high heat and cook shallot until soft, about 2-3 minutes, being careful not to burn. Add broccoli and toss in shallot. Season with salt and pepper. Pour on chicken broth, stir, cover, turn heat to low, and let broccoli steam 4-5 minutes until bright green and starting to soften.

Season halibut well with salt and pepper. Uncover pan, move broccoli to the sides of the pan. Turn heat up to medium high heat and cook fish filets, searing the top and bottom for two minutes each. Cover pan, turn heat down to medium low, and let filets continue cooking 5-7 more minutes until done through. Serve immediately alongside broccoli, topped with herb pesto.