



Garlic Parmesan Baked Halibut is a tender, flaky fish topped with a golden, cheesy crust bursting with rich, savory flavor.

Garlic Parmesan Baked Halibut

Ingredients:

- Salt & Pepper to taste
- ½ Lemon, juiced
- 4 Halibut Fillets, 1" thick

Topping:

- ¼ Cup Butter, softened
- ¼ Cup Mayonnaise
- ½ Cup freshly grated Parmesan Cheese
- 2 Tbsp Green Onion, finely chopped
- 4-6 Cloves Garlic, crushed
- Dash of Tabasco

Instructions:

- Preheat oven to 400 degrees.
- Season halibut with salt, pepper, and a squeeze of lemon juice.
- Place fillets in a baking dish and bake for 15 minutes
- Mix all topping ingredients together.
- Remove halibut from oven and spread topping mixture over top and sides of fish.
- Turn oven to Broil and cook for 2-3 minutes, until tops are lightly browned.
- Serve immediately with rice and veggies.