

# PACKET HALIBUT WITH BOK CHOY, ORANGE SLICES & SHALLOTS

## INGREDIENTS

- 1 head** Bok Choy (sliced 1 inch crosswise)
- 2** Shallots (halved) (thinly sliced)
- Salt (coarse) & pepper (fresh) (ground)
- 1/4 C** Tessame's Lemonette **OR** any other lemon salad dressing
- 2** Halibut fillets (each 6 oz)
- 8** Basil Leaves
- 1** Orange (halved) (thinly) (sliced)



## DIRECTIONS

- 1** Heat your oven to 450 F & cut 2 large pieces of parchment paper.
- 2** Layer 1/2 of the bok choy & shallots on each piece of parchment paper.
- 3** Drizzle with 1 T Tessamay's lemon salad dressing & season with salt & pepper.
- 4** Arrange 1 halibut filled on top of each mix do the same as you did in 3 above.
- 5** Arrange 1/2 the basil & 3 orange slices on top.
- 6** Fold the parchment paper in 1/2 over the fish & veggies, starting at 1 corner.
- 7** Fold the paper to enclose the fish.
- 8** Make small overlapping folds so there are no gaps & the paper stays closed.
- 9** Place the packets side by side on a large rimmed baking sheet.
- 10** Bake for 10 minutes until the packets are puffed & the fish just cooked through.
- 11** Transfer packets to plates & serve.
- 12** Let everyone cut open their packet at the table & top with more lemon dressing.

## NOTES

- 1** Serves 2
- 2** Make these up to an hour ahead of time & refrigerate before cooking & them re-heat for 2-3 minutes

