



## Roasted Halibut with Microgreen Puree

### The Ingredients

- 4 halibut fillets
- 2 tablespoons lemon juice
- ¼ cup avocado oil
- 1 clove garlic (minced)
- Salt
- Pepper
- 8 oz. microgreens
- 4 oz. microgreens
- 10 basil leaves
- 1 tablespoon ginger (fresh grated)
- 1 clove garlic
- 3 tablespoons rice vinegar
- ⅓ cup or avocado oil
- 1 tablespoon sesame oil
- 1 tablespoon cashew butter
- 1 teaspoon chile garlic sauce
- Salt and pepper to taste

### Directions

- Preheat the oven to 400 F. Line a rimmed baking sheet with parchment paper and place the halibut fillets on it.
- Whisk together the lemon juice, oil and minced garlic. Pour the mixture over the halibut, then sprinkle each fillet with salt and pepper. Roast for 15 to 20 minutes, until firm and flaky.
- To prepare the microgreen puree, add the garlic, ginger, basil, rice vinegar, avocado oil, sesame oil, cashew butter, chili garlic sauce and 8 oz. of microgreens to a blender and puree until smooth.
- To serve, place a halibut fillet on a bed of microgreens. Drizzle the sauce over the top and enjoy.

[REFERENCE: YUMMLY](#)