

Halibut Provencal en Papillote

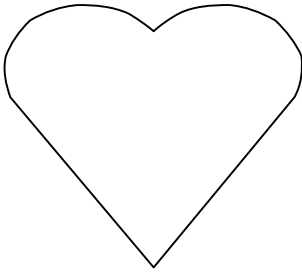
Serves 2

- 2 (6-ounce) halibut fillets, skin removed
 - 1 large Roma tomato, seeded and diced
 - 1/2 small yellow onion, thinly sliced
 - 1 large garlic clove, minced
 - 10 kalamata olives, pitted and halved
 - 2 thyme sprigs
 - 2 teaspoons olive oil
 - 1 tablespoon white wine
- Special equipment:** parchment paper, scissors

Preheat the oven to 400 degrees and place a rack in the top third of the oven.

Cut out two large rectangles of parchment paper (about 15 x 18-inches) and fold them in half. Starting from the fold, trace the outline of half a heart with a pen (like you made a Valentine in school) on each folded piece of paper and then cut out the heart.

Unfold the hearts and place one halibut fillet on the right side of each parchment paper heart (see picture).



Top each fillet with half the diced tomatoes, half the sliced onions, half the minced garlic, and half the kalamata olives. Place a thyme sprig on each fillet and then drizzle each fillet with 1 teaspoon of olive oil and ½ tablespoon of white wine.

Fold one of the parchment paper hearts in half. Starting at the top, begin folding the edges down to seal the heart. Make sure each fold overlaps the next by folding the next edge over the previous one and creasing it firmly. Continue moving along the outside of the heart until you have formed a package. Place the package on a baking sheet and repeat with the remaining packages.

Bake the parchment paper packages on a baking sheet in the top third of the oven for 15 minutes. Remove from the oven and serve immediately.

Serve the fish in the parchment paper packet and have your guests cut it open at the table. Or, cut open the envelope in the kitchen and slide the fillet and its toppings onto a plate. Enjoy!

This recipe came from Minced at www.minced.wordpress.com.