

ROASTED HALIBUT IN PARCHMENT



INGREDIENTS

- 4 Whole (4 oz) halibut fillets, pin bones removed
- Kosher salt and freshly ground black pepper
- 1 lemon, sliced
- Extra-virgin olive oil
- 2 Large lemons, preferably Meyer, ends trimmed and cut into 12 slices
- 2 Large ears corn, kernels removed
- 16 Large asparagus spears, ends trimmed and sliced into 1/2 inch pieces
- 8 Ounce cherry tomatoes, halved

PREPARATION DIRECTIONS:

1. Bring the long sides of the paper together, and fold the top edges down together to create a 1 inch seal, then continue to fold down tightly over the fish and vegetables. Twist the open ends of the parchment in opposite directions to prevent steam from escaping. Repeat the process with the remaining ingredients and parchment and place the packets on a baking sheet.
2. If not cooking immediately, refrigerate for up to 4 hours.
3. Place the baking sheet on the Traeger and bake until the packets are lightly browned and have puffed up, about 15 minutes.
4. Transfer each packet to a plate and let stand for 5 minutes. Using sharp scissors, cut an X into the center of each packet and carefully pull back the parchment and sprinkle with the herbs.
5. Serve immediately. Enjoy!

INGREDIENTS 2 Tablespoon finely chopped assorted herbs, such as basil, chives or parsley