

Main Course

Citrus Fish

**Gluten-Free*

This is a refreshing way to enjoy fish. Cilantro and citrus fruits make a delightful combination. Complement this dish with a glass of crisp white wine.

You'll Need

- 2 pounds fresh or frozen fish steaks (Use halibut or other fish steak)
- 1/2 cup onion, finely chopped
- 2 garlic cloves, minced
- 2 tablespoons olive oil
- 2 tablespoons fresh cilantro
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup orange juice
- 1 Tablespoon lemon juice



Directions

- If using frozen fish, thaw the frozen fish steaks. Once thawed and ready to cook, preheat oven to 400° F.
- Arrange the fish in a 9x13-inch baking dish.
- Add the oil to a small skillet and cook the onion and garlic until the onion is tender but not brown.
- Stir in the cilantro, salt, and pepper.
- Spread the mixture over the fish.
- Combine the orange juice and lemon juice and pour evenly over the fish.
- Bake, uncovered for about 20 to 25 minutes, or until the fish flakes easily with a fork.

Play with Your Food

- Sprinkle with paprika
- Garnish with orange slices
- Top with fresh basil