

Roasted Halibut with Walnut Crust

Chopped walnuts, herbs, and *panko* become a crisp, flavorful coating for the halibut fillets.

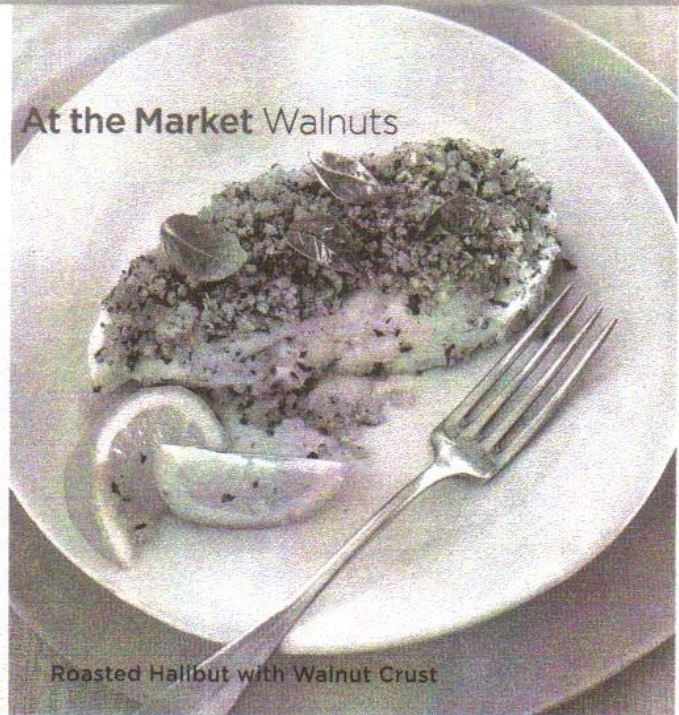
6 SERVINGS

- Nonstick vegetable oil spray
- $\frac{3}{4}$ cup finely chopped toasted walnuts
- $\frac{1}{2}$ cup panko (Japanese breadcrumbs)*
- $\frac{1}{4}$ cup (packed) chopped fresh Italian parsley
- 2 tablespoons finely chopped fresh basil
- 2 tablespoons finely chopped fresh chives
- 6 8-ounce halibut fillets (each about 1 inch thick)
- 6 tablespoons butter, melted
- Lemon wedges

Preheat oven to 450°F. Spray rimmed baking sheet with nonstick spray. Mix walnuts, panko, and all herbs in small bowl; sprinkle with salt and pepper. Brush each fish fillet with 1 tablespoon melted butter; sprinkle with salt and pepper. Place fish on prepared baking sheet. Sprinkle panko-herb mixture atop fish, dividing equally and pressing to ▶

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At the Market Walnuts



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adhere. Roast fish until just opaque in center, about 8 minutes. If crisper topping desired, preheat broiler and broil fish about 1 minute, watching carefully to prevent burning. Transfer fish to plates; garnish with lemon wedges.

**Available in the Asian foods section of some supermarkets and at Asian markets.*