



Halibut with Spicy Sausage, Tomatoes & Rosemary

Serves 4

Total Time: 15 minutes

- 24 red and/or orange cherry tomatoes, divided
- 12 garlic cloves, peeled, smashed and divided
- 4 sprigs rosemary, divided
- 4 ounces Spanish-style chorizo, thinly sliced, divided
- 4 6-ounce pieces skinless halibut fillets
- Kosher salt & freshly ground pepper
- 4 tbsp dry white wine divided
- 4 tbsp extra virgin olive oil, divided

Prepare a grill for medium heat (or preheat oven to 375°F). Tear 8 sheets of heavy-duty foil to measure about 16" x 12". Take two sheets, placed on top of each other, and place 1/4 of the tomatoes, garlic, rosemary, and chorizo in the center. Repeat with the remaining 3 packets. Season halibut generously with salt and pepper and set on top. Drizzle with 1 tablespoon each of wine and olive oil. Bring opposite sides of foil together in the center; crimp tightly, pressing out air, to close.

Place foil packets directly on grill grates (or on a rimmed baking sheet if using oven) and cook until tomatoes are beginning to burst and halibut is opaque all the way through, 8-10 minutes (see Chef's Note below). Let rest at room temperature for a few minutes, then carefully open packets and transfer fish to a platter. Top with tomatoes, chorizo and garlic and cooking juices from the packets.

Do ahead: Packets can be assembled 1 day ahead. Chill.

Chef's Notes: I like the "wow" factor of each person opening their own packet, but if that isn't the way you want to present it, you could put two pieces of fish in the same packet. Adjust the quantities of remaining ingredients accordingly.

If baking in the oven, the fish may take a few minutes longer to cook. It's okay to open the packet to check for doneness, but even if it looks opaque, it's okay to take it out of the oven. Just seal it back up and let it sit for a few minutes. The fish will continue to cook as it sits.

Recipe adapted from Bon Appetit