



HALIBUT STEAMED WITH ORANGES, TOMATOES, AND OLIVES

Serves 6

The fish steams directly on top of the simmering vegetables in this flavorful and very easy dish.

3 large oranges
3 tablespoons olive oil
3 cups thinly sliced red onions
3 garlic cloves, thinly sliced
1 1/2 14 1/2-ounce cans diced tomatoes in juice
1 cup dry white wine
1/3 cup sliced pitted Kalamata olives
6 5- to 6-ounce halibut fillets
3 ounces drained feta cheese, thinly sliced
3 tablespoons chopped fresh chives

Cut off peel and white pith from oranges. Cut oranges between membranes to release segments.

Heat oil in heavy very large skillet over medium-high heat. Add onions and garlic; sauté until tender and just beginning to brown, about 8 minutes. Add tomatoes and wine. Bring to boil. Reduce heat to medium-low and simmer 3 minutes. Gently stir in orange segments and olives. Season mixture to taste with salt and pepper. Sprinkle halibut fillets with salt and pepper. Arrange halibut in single layer atop vegetable mixture in skillet. Cover and simmer gently until halibut is just opaque in center, about 12 minutes.

Spoon vegetable mixture onto plates. Top with halibut. Place feta cheese atop vegetable mixture and alongside halibut. Sprinkle with chives and serve.