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Cajun Halibut With Corn

Ingredients:

1 tsp sea salt
1/2 tsp dried oregano
1/2 tsp cayenne pepper
1/2 tsp paprika
1/2 tsp minced garlic
1/2 tsp thyme
12 oz halibut fillets
1 diced tomato
1 sliced green pepper
1/2 sliced onion
2 tbsp olive oil
2 cups corn
1/2 cup chunky style salsa

Directions:

1. In a small bowl, combine the sea salt, oregano, cayenne pepper, paprika, thyme, and 1 tbsp olive oil. Rub onto the halibut and let sit in the fridge for one hour (or, for more flavor, overnight).
2. Heat a large non-stick skillet over medium heat. Add remaining 1 tbsp of olive oil and, once it's heated, add halibut fillets, diced onion, garlic, and green pepper.
3. Cook for about 3-4 minutes, flip, and then cook for another 3-4 minutes on the other side (or until fish flakes easily with a fork).
4. Top with tomato slices and serve alongside corn and salsa.