



**PREP TIME**  
10 MINUTES



**COOK TIME**  
20 MINUTES



**SERVING**  
4 PEOPLE



# Saucy Baked Halibut

## Ingredients

- 14 oz *Sassy Curvy Italian* Sauce
- 4 (5 oz.) halibut fillets
- 1 Tbsp. lemon juice
- 3 Tbsp. olive oil
- 6 medium mushrooms, sliced
- 1/2 small onion, diced
- 1/2 small green pepper, diced
- 1/2 small carrot, diced
- 1/2 cup white wine
- 1/2 tsp. sugar
- 2 Tbsp. pesto
- Salt and pepper to taste

## Directions

1. Preheat the oven to 425 degrees F. Place the halibut in a parchment paper-lined baking dish. Drizzle with lemon juice and 1 Tbsp. of the oil; season with salt and pepper.
2. Place remaining oil in a skillet set over medium heat. Add mushrooms, onion, green pepper and carrots and sauté 4 minutes. While the vegetables cook, bake the halibut for 12 to 15 minutes, or until cooked through.
3. When the vegetables have cooked 4 minutes, add the wine, *Sassy Sauce* and sugar. Bring to a simmer, and simmer 5 minutes. Stir in the pesto; season with salt and pepper.
4. When the fish is cooked, plate, top with *Sassy Sauce* and serve with your choice of pasta, rice, etc.

Buon Appetito!

