

# Roasted Halibut with Fennel and Potatoes

**Serves**

4

## **Ingredients**

4- 6oz pieces skinless Halibut fillet  
1 pd Yukon gold potatoes, unpeeled, thinly sliced  
1 medium bulb fennel, cored and thinly sliced  
1 large leek  
2 tbs anise flavored liquor or white wine  
2 tbs extra virgin olive oil  
1 tsp fennel seeds  
1 lemon thinly sliced  
Fennel fronds for garnish  
Salt & Black pepper to taste

## **Preparation Instructions**

Cut off roots and trim dark green top from leek. Thinly slice. Rinse in a bowl of water to remove all the sand. Drain well.

Remove from the oven. Place Halibut on vegetables, drizzle with anise liquor and some oil. Sprinkle with fennel seeds, salt and pepper. Place lemon slices on top of Halibut and return the dish to oven and roast 10 to 12 minutes or until fish is opaque. Serve with fennel fronds.