



🕒 Approximately **30 min**

🔥 **282 kcal** p.p.

👤 **4 persons**

WHAT YOU NEED

- Halibut fillet 240g: 2 pcs
- Nut crust mix: 80 g
- Zucchini: 2 pcs
- Beetroot: 600 g
- Chicory: 3 pcs
- A bunch of dill: 1 pcs
- Lemon: 1 pcs

GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Maple syrup + extra for the dressing: 2 tsp.
- Mustard à l'ancienne: 1 tsp.

ALLERGENS



NUT CRUSTED HALIBUT ON GRILLED ZUCCHINI WITH BEETROOT, CHICORY AND DILL SALAD

BEETROOT, CHICORY AND DILL SALAD

- Wash and scrub beetroots. Grate into a bowl. Wash chicory and cut into 1 cm thin strips. Drizzle with some lemon juice to prevent from discoloring. Wash, dry and chop dill. In a larger bowl, combine a dash of olive oil, mustard and a dash of lemon juice. Season to taste with some maple syrup and a pinch of salt. Combine with chicory and dill and fold in beetroots before serving.

NUT CRUSTED HALIBUT

- Preheat the oven to 200°C (fan). Drain the halibut fillets and pat dry with kitchen paper.
- Add the nut crust mix to your food processor. Add a dash of lemon juice and maple syrup and pulse to your liking.
- Grease an ovenproof dish with some olive oil. Add the halibut fillets and top with the nut crust. Slightly press on. Transfer to the oven and bake for 8-10 min. to your liking.

GRILLED ZUCCHINI

- Wash zucchini and cut lengthwise into slices. Heat a grill pan or your contact grill and grill the zucchini slices until well colored.

SERVING

- Arrange the zucchini slices on plates and top with nut crusted halibut. Serve with fresh beetroot, chicory and dill salad on the side.