

New England Fishmongers

NORI-DUSTED WILD HALIBUT



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INGREDIENTS

1 Lb Halibut Fillet	1 cup green cabbage, shredded
2 Nori Sheets	1 cup carrots, matchstick
1/2 cup Thai sweet chili sauce	1/4 cup fresh cilantro leaves
2 tbsp. soy sauce	1 tbsp. sesame seeds
1/4 cup honey	3 cups sushi rice, cooked
1/4 cup rice wine vinegar	1 teaspoon black pepper
1 cup red cabbage, shredded	Olive oil

PREPARATION

1. Preheat a large skillet over medium-high heat.
2. Place nori sheets into spice grinder and grind. If you do not have a spice grinder, chop nori sheets finely. Mix with ground black pepper.
3. Thoroughly cover halibut fillets with nori fixture.
4. Add oil to saute pan and cook fillets approximately 2-3 minutes on each side until fillet is done.
5. In a mixing bowl, combine chili sauce, soy sauce, honey and vinegar.
6. Combine half of the sauce with the red and green cabbage, carrots, cilantro and sesame seeds.
7. Serve slaw and sushi rice on a plate with fillet on top, drizzled with other half of the chili sauce mixture.