



Breaded Wild Halibut with Wild Mushroom Orzo

SERVES 8

PREP TIME 30 min

COOK TIME 15 min

Ingredients

8 (8-ounce) fillets wild-caught halibut
Kosher salt and freshly ground black pepper, as needed, to taste
3 cups panko breadcrumbs
1/2 cup chopped parsley leaves
1/2 cup mayonnaise
Shiitake Mushroom Cream Sauce, recipe follows
1 tablespoon canola oil
1 cup sliced shiitake mushroom caps, about 1/2 pound
1 quart (4 cups) heavy whipping cream
2 tablespoons soy sauce
1 tablespoon oyster sauce
2 tablespoons cornstarch dissolved in 2 Tbsp. water
Kosher salt and Freshly ground black pepper, as needed, to taste
Creamed Mushroom Orzo, recipes follows
1 tablespoon unsalted butter
2 cups sliced fresh shiitake mushroom caps
1 quart (4 cups) heavy whipping cream
2 tablespoons soy sauce
Kosher salt and freshly ground black pepper, as needed, to taste
1 1/2 cups cooked orzo pasta
1 teaspoon finely chopped fresh dill

Directions

Preheat oven to 375 degrees Fahrenheit. Butter a large roasting pan or cookie sheet with sides. Generously sprinkle halibut with salt and pepper. Spread 1 tablespoon mayonnaise on top of each fillet. In a small bowl combine parsley and breadcrumbs; sprinkle evenly on top of mayonnaise.

Place fillets into prepared pan, bake 20-25 minutes or until opaque throughout. Serve with Wild Mushroom Orzo and top with Shiitake Mushroom Sauce(recipes follow).

Shiitake Mushroom Cream Sauce

Heat a large heavy bottom sauté pan over high heat until very hot. Add oil and mushrooms, cook until soft, stirring occasionally, about 4 minutes. Stir in cream, soy sauce, and oyster sauce. In a small bowl combine cornstarch with 2 tablespoons water. Bring mushroom sauce to a boil, whisk in cornstarch until sauce is thickened. Add salt and pepper to taste, bring back to a boil and remove from heat.

Creamed Mushroom Orzo

Heat a large heavy bottom sauté pan over high heat until very hot. Add butter and mushrooms, cook until soft, stirring occasionally, about 4 minutes. Reduce heat to medium. Stir in cream and soy sauce, bring to a boil. Add salt and pepper to taste, stir in cooked orzo. Simmer until thickened, about 5 minutes. Stir in dill just before serving.