

Baked Halibut with Herb Crust

Servings: 4

Time: ~25 minutes

Ingredients

4 halibut fillets (~6 oz each), skinless
2 tbsp olive oil
1 cup panko breadcrumbs
2 tbsp fresh parsley, chopped
2 tbsp fresh dill, chopped
1 tbsp fresh lemon zest
1/4 cup grated Parmesan cheese
2 tbsp unsalted butter, melted
Salt & pepper, to taste
Lemon wedges, for serving

Instructions

- Preheat oven to 400°F (200°C).

Pat halibut dry and season with salt and pepper.

In a bowl, mix panko, parsley, dill, lemon zest, Parmesan, and melted butter until crumbly and evenly coated.

Brush halibut fillets with olive oil, then press the breadcrumb mixture firmly onto the top of each fillet.

Place on a lightly greased baking sheet or in a parchment-lined dish.

Bake for 12-15 minutes, until the fish is opaque and flakes easily. The crust should be golden brown.

Serve immediately with lemon wedges.

- Air Fryer Halibut Adaptations

From Defrosted Halibut

Prep fillets exactly as in either the pan-seared or herb-crust recipe.

Preheat air fryer to 380°F (193°C).

Cook fillets in a single layer for 8-10 minutes, flipping halfway if not crusted.

For herb crust, cook crust-side up only.

Check internal temperature – should reach 130-135°F (54-57°C). Rest for 2 minutes before serving.