

Leek Parsley Coated Halibut Oven Roasted Tomatoes

Serves 4

Tomatoes

1 pound Roma tomatoes, cored
3 tablespoons extra virgin olive oil
8 cloves garlic
6 small leaves sage
1 teaspoon thyme leaves
1/2 teaspoon sea salt
1/4 teaspoon ground black pepper
1 red chile pepper, seeded, sliced
1/2 cup pitted, quartered large green olives

Preheat oven to 300°F. Cut tomatoes lengthwise in wedges. Gently toss with extra virgin olive oil, garlic, sage, thyme, salt, pepper, chiles, and green olives. Transfer to baking sheet in single layer. Bake 40 minutes, or until tomatoes shrivel and shrink slightly. Remove from oven. Set aside.

Halibut

5 tablespoons olive oil, divided
1 cup minced leeks, white part only
1/2 cup finely chopped parsley
to taste sea salt
to taste ground black pepper
4 6 ounce Alaskan halibut fillets, center cut, skinless

Preheat oven to 350°F. Add 4 tablespoons olive oil and leeks to skillet over medium heat. Cook 2 minutes or until leeks are soft, stirring often. Remove from heat. Cool. Stir in parsley. Season with sea salt and pepper. Add remaining tablespoon olive oil to skillet over medium high heat. Place halibut in skillet. Sear 30 seconds on each side. Transfer halibut to baking sheet of tomatoes. Spread leek and parsley mixture onto halibut. Bake 5 minutes, or until halibut is slightly underdone. Transfer to serving platter.

**Bon Appetit....Executive Chef Bernard Guillas
The Marine Room, La Jolla**

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