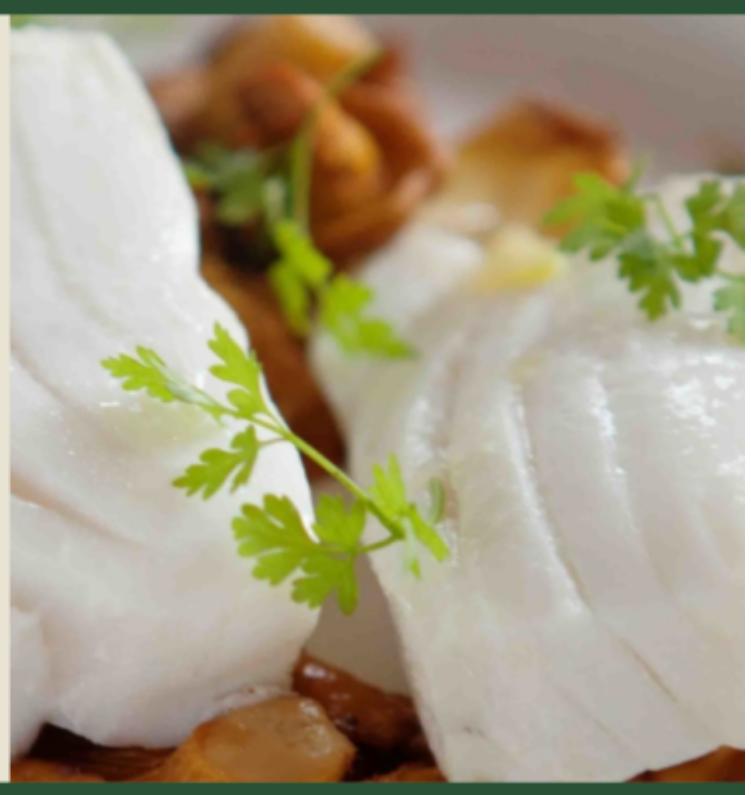


## *Lemongrass-poached halibut*



# **Lemongrass-Poached Halibut**

25 min

CA

OR

WA

4

## **Ingredients**

- 1 stem lemongrass, smashed
- 2 garlic cloves, smashed
- 2 tbsp grated ginger
- 1 chopped shallot
- 3 cups chicken or veggie stock
- 4, 5-6 oz. halibut fillets
- ½ teaspoon kosher

Prepare the poaching liquid by combining lemongrass, garlic, ginger, shallot, and stock; bring to a simmer. Turn off heat and add halibut fillets.

Return heat to a simmer, cover the pan and cook for 4-5 minutes for frozen fish or 2 minutes for fresh/thawed fish.

Turn off heat and let the fish rest in liquid for 5 minutes.

Season with salt and baste with broth to serve.

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**Recipe and photo courtesy of [Alaska Seafood](#).**

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Species Group

Halibut