

## **Nova Scotia Grilled Halibut with Fresh Strawberry Salsa**

### **Salsa:**

1 pint (1/2 L) fresh strawberries cut in chunks  
2 tbsp (30 ml) fresh chopped cilantro  
3 tbsp (45 ml) olive oil  
1/2 tsp (2 ml) coarse sea salt  
1/2 tsp (2 ml) freshly ground pepper  
Juice of 1/2 lemon, 1/2 lime and 1/2 medium-size orange  
Mix all ingredients together, and refrigerate for 15 to 20 minutes.

Makes 2 cups (500 ml) or 6 generous servings

### **Halibut Filet:**

2 tbsp (30 ml) olive oil  
7-8 oz (200-225g) fresh halibut filets (1 per person)  
In a frying pan, heat oil on high; sear halibut for 2 minutes on each side.  
Place halibut in a 350°F (175°C) oven for 5 minutes. Top with chilled salsa and serve immediately.

**Recipe provided by:**

**The Old Fish Factory**

[www.oldfishfactory.com](http://www.oldfishfactory.com)