

HALIBUT AND SQUASH RIBBON SKEWERS WITH PISTACHIO MINT SALSA VERDE



1 tablespoon chopped fresh mint
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh chives
1 teaspoon chopped fresh thyme
Kosher salt and freshly ground black pepper
Extra virgin olive oil
1 1/2 pounds halibut fillet, 1 to 1/4-inch cubes
4 medium green zucchini, 1 1/2 pounds
Bamboo skewers, soaked in water for 30 minutes
Pistachio Mint Salsa Verde

Mix the mint, oregano, chives and thyme in a small bowl. Add salt and pepper and 2 tablespoon olive oil. Stir together and add the fish. Stir gently to combine.

Using a vegetable peeler or mandolin, slice lengthwise down the sides of squash until you have paper-thin slices, discarding the center seeds. Place the squash on a baking sheet lined with paper towels. Dust lightly with salt and let sit 5 minutes.

Heat an outdoor grill or indoor cast-iron ridged grill to medium-high. Toss the squash ribbons with 1 tablespoon olive oil in a small bowl until well coated. Alternately, thread a chunk of halibut and a ribbon of squash on the skewers alternately. Season with salt and pepper. Brush the fish with oil.

Place the skewers on a hot grill and grill on one side until the halibut has light golden grill marks, about 2 minutes. Turn them and continue cooking another 2 minutes. Remove from grill and place on serving plates. Serve with the Pistachio Mint Salsa Verde.

PISTACHIO MINT SALSA VERDE

1/2 cup fresh mint leaves
1/2 cup fresh flat leaf parsley leaves
1 clove garlic, minced
3 tablespoons extra virgin olive oil
1/4 cup shelled roasted and salted pistachios, coarsely chopped
1 teaspoon finely grated lemon zest
1 1/2 tablespoons lemon juice
Kosher salt and freshly ground black pepper

Place the mint, parsley, mint and garlic on the work surface and finely chop. Place in a bowl and add the olive oil, pistachios, lemon zest and lemon juice. Stir together. Season with salt and pepper.