

# ALASKAN RECIPE: BAKED HALIBUT IN SOUR CREAM WITH DILL

A recipe by Oceania Cruises



Serves 4

## Ingredients

- 2 pounds halibut fillet, cut into 6 pieces
- Salt and ground black pepper to taste
- 1 bunch green onions, chopped
- ½ cup mayonnaise
- ½ cup sour cream
- 1 teaspoon dried dill weed
- Lemon or fresh dill - optional, for garnish

## Directions

Preheat the oven to 475°F. Grease a 9x13 inch baking dish. Season halibut with salt and ground black pepper. Place halibut in the greased baking dish. Combine green onions, mayonnaise, sour cream and dill in a bowl. Spread green onion mixture evenly over each halibut piece. Bake in the preheated oven until fish is opaque and flakes easily with a fork, about 20 minutes. Remove from the oven and let stand for 5 minutes before serving. Garnish with fresh dill or a slice of lemon, and enjoy.