



herb rubbed halibut salad

cook time:
10

prep time:
15

featured product:
spring mix plus

this mouthwatering mediterranean salad features our baby kale SPRING MIX and our herb goddess dressing, topped with herb-crusted halibut, onions, feta and nectarine!



ingredients

2 servings

- 1 package (5 oz) **organicgirl? spring mix plus ?**
- ¼ cup **organicgirl? herb goddess dressing**
- 10 ounces halibut, cut into 2 fillets
- ½ teaspoon dried oregano
- ½ teaspoon dried thyme
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1 ripe nectarine or pear, thinly sliced
- ½ cup very thinly sliced red onion
- ¼ cup crumbled feta cheese

substitutions

? *substitute with* **baby spring mix**

directions

1. preheat oven to 425°. lightly oil a baking sheet.
2. place halibut on baking sheet. in a small bowl combine oregano, thyme, salt, and pepper. rub halibut with herb mixture. bake until cooked through, about 10 minutes.
3. in a large bowl, toss greens with dressing and arrange on plates. top with halibut, fruit, onion, and feta.