



Grilled Halibut with Crispy Paprika Garlic Crust

This paprika-garlic paste creates a bold, flavorful crust on halibut steaks that grills up beautifully—crispy on the outside, moist and tender on the inside. Even people who usually shy away from fish have cleaned their plates with this one.

It's fancy enough to impress dinner guests but easy enough to pull off on a weeknight. With just a few simple ingredients and less than 20 minutes start to finish, you'll have a delicious, nourishing main dish on the table fast.

Halibut's mild flavor makes it a favorite even for picky eaters—so get ready for compliments. You might even get a standing ovation.

Ingredients

- 2 halibut steaks (deboned) - about 1 inch thick
- 1TB dried Paprika
- 1 tsp sea salt
- 1 tsp pepper
- 2 tsp dried granulated garlic
- 1.5 tsp dried thyme
- 2 TB avocado oil + a little avocado oil spray for the grill (so your fish doesn't stick)

Procedure

1. Preheat your gas grill to 350 degrees
2. Spray the grill with avocado oil or if you don't have a spray, put some avocado oil on a paper towel and carefully swipe the paper towel on the grates to coat them.
3. While the grill is heating, combine paprika, salt, pepper, granulated garlic, and thyme in a small bowl and mix well, then add the 2TB avocado oil and stir to form a paste.
4. Rinse your halibut under cold water and pat dry with a paper towel. If your halibut has skin on one side, cover just the side with no skin with the paste. If there is no skin on your fish, cover the halibut on both sides with the paste.
5. Once the grill has reached temperature, grill the filets 5 minutes on the first side, with the lid closed. Flip the fish with a sturdy spatula and cook the second side for 5 minutes.
6. If the halibut has skin, remove the skin before serving then lay the halibut filet crust side up on a bed of mixed greens. Sometimes I like to include a lemon wedge, tomatoes, or avocado.

Grilling Notes: If your halibut steaks are thinner than 1", you'll want to cook them a little less than 5 minutes per side. If they are thicker you'll want to cook them more than 5 minutes per side. The goal is to get the crust crunchy while keeping the meat flakey and moist.

When flipping and/or removing fish from the grill, your sturdy spatula (and the pre-oiled grill) will help you easily get under the fish to keep it from breaking into pieces when flipping or removing it from the grill.

My dog loves to eat the cooked skin after it's cooled a bit (remember, the skin side gets no paste).

If you are serving 4 people instead of 2, just double the recipe.