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FOOD &amp; DRINK

## Halibut with Pickled Vegetables

Briny giardiniera brightens simple roasted fish

by **CJ LOTZ**

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Chef Michael Kramer, who helms the Nuevo-Italian spot [Jianna](#) in Greenville, South Carolina, says the perfect piece of fish doesn't need much else than a quick sear and a couple minutes in the oven. "Next to an egg, seafood is the most delicate protein," he says. "I don't like a hard sear on a beautiful piece of halibut. Just get it golden." Bonus Italian points: Chop the vegetables from agiardiniera mix and sprinkle over the top.

***> See our full Feast of the Seven Fishes menu***

### INGREDIENTS

¼ cup canola oil  
4 6-oz. halibut filets  
Kosher salt  
½ cup pickled carrots  
minced  
½ cup pickled cauliflower,  
minced

### PREPARATION

Preheat oven to 350°. In a large sauté pan over high heat, add canola oil. Add the halibut filets and place the pan in the oven for 4 minutes. Flip filets over and place pan back in the oven for 4 more minutes or until fish is just done. Remove from oven. Sprinkle pickled vegetables on top (or from you own giardiniera mix).