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

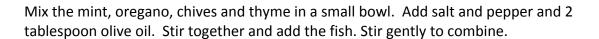
Extra virgin olive oil

1 1/2 pounds halibut fillet, 1 to 1/4-inch cubes

4 medium green zucchini, 1 ½ pounds

Bamboo skewers, soaked in water for 30 minutes

Pistachio Mint Salsa Verde



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

½ cup fresh mint leaves

½ 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 ½ 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.

