

Halibut and Shrimp Veracruz

Ingredients

6ozs halibut filet
3 large shrimp, peeled and deveined
1 tbsp olive oil
½ cup canned stewed tomatoes,
chopped

2 tbsp green olives, rough chop
1 tbsp capers, rough chop
1 clove garlic, minced
Juice of ½ lemon
1 tsp dry oregano leaf
½ tsp salt
½ tsp black pepper

Method

Place all ingredients except halibut in the convectionware and stir to combine. Lightly coat halibut with olive oil and sprinkle with salt and pepper. Place halibut in the middle of the vegetable mixture.

Secure the convectionware lid and place in a 450 degree oven for 15 minutes.