

# Baked Halibut with Couscous



- 4 6 oz. fresh halibut fillets
- 8 tbsp extra-virgin olive oil, divided 4 & 4
- 4 tbsp fresh lemon juice
- 2 garlic cloves, minced
- 2 cups Rice Select Tri-Color Couscous
- 4 cups vegetable broth or water
- 2 cups halved cherry tomatoes
- 6 cups baby spinach (packed)

1. Preheat oven to 425° F. Whisk lemon juice and 4 tbsp of the olive oil in a small bowl; season dressing with salt & pepper
2. Place halibut on rimmed baking sheet; sprinkle with salt & pepper, drizzle with some of the dressing. Bake until just opaque in center, about 12 minutes. Top cooked halibut with remaining dressing.
3. Add garlic and remaining olive oil to a medium saucepan; sauté over medium heat for 1 minute. Add couscous and stir well until coated with oil. Cover couscous with 4 cups of broth/water; cover and simmer on low for 8-10 minutes, stirring occasionally.
4. Add tomatoes and stir until they begin to soften; add spinach, stir briefly, then season with salt & pepper and remove from heat. Cover; let stand for 1 minute, stir once more then serve.

