

Steelhead Mandarin in Parchment



This steelhead is moist with a delicate balance of sweet citrus, and briny olive. The parchment paper makes for an elegant presentation, too.

Ingredients

1/4	Cup	Green Olives, pitted and sliced
1		Red Pepper, thinly sliced
1	Teaspoon	Fresh Oregano, chopped
6	Each	Green Onions, with green tops, chopped
2		Lemons, juiced
3		Gold Nugget Mandarin Oranges, one zested, all peeled and segmented
1/2	Teaspoon	Salt
1/2	Teaspoon	Freshly Ground Black Pepper
4	Each	Steelhead Fillets, 6 ounce
4	Pieces	Parchment Paper, 8" X 12" size

Instructions

- 1 Preheat oven to 400° F. Place 2 baking sheets in oven.
- 2 Combine olives, red pepper, oregano, mandarin zest and segments, half of green onions and lemon juice in a small bowl; set aside.
- 3 Lay out parchment paper. Divide half of green onion evenly on one half of each of the parchment sheets. Place a steelhead fillet on each bed of green onions; season with salt and pepper. Top with orange mixture. Fold sheets of parchment over the top of fish. Fold the edges of the parchment together, making small overlapping folds along the edge to seal tightly.
- 4 Place packets on heated baking sheets. Bake 15-18 minutes. Transfer packets to individual plates. To serve: Make a slice in the middle of the pocket and tear the paper open to reveal the fish!