



Fisherman's Wharf Special

Embark on a culinary journey with this Fisherman's Wharf special, showcasing the freshest catch of the sea expertly prepared with a medley of coastal flavors for an unforgettable dining experience.

INGREDIENTS

- 1 ½ lbs Halibut fillets, cut into 6 pieces
- 1/4 cup vegetable oil
- 2 tbsp lemon juice
- 1 7.2 oz package RICE-A-RONI® Rice Pilaf
- 1 ½ cups sliced mushrooms
- 1 medium tomato, seeded, chopped
- 3tbsp chopped parsley
- Lemon wedges

HOW TO MAKE

DIRECTIONS

Marinate fish in oil and lemon juice for 15 minutes.

Meanwhile, prepare Rice-A-Roni® Mix as package directs, sautéing mushrooms with rice-pasta mix.

During last 10 minutes of simmering, place fish on oiled broiler pan. Broil 8-inches below heat 5 minutes. Turn fish; brush with reserved marinade. Broil 3 to 5 minutes or until fish flakes easily with a fork. Do not overcook.

Stir tomato into prepared rice mixture.

Top with fish; sprinkle with parsley. Serve with lemon wedges.



PREP
TIME
15min



COOK
TIME
30min



SERVES
6

PRODUCT

