

# 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

3 tbsp chopped parsley

Lemon wedges

## HOW TO MAKE

### DIRECTIONS

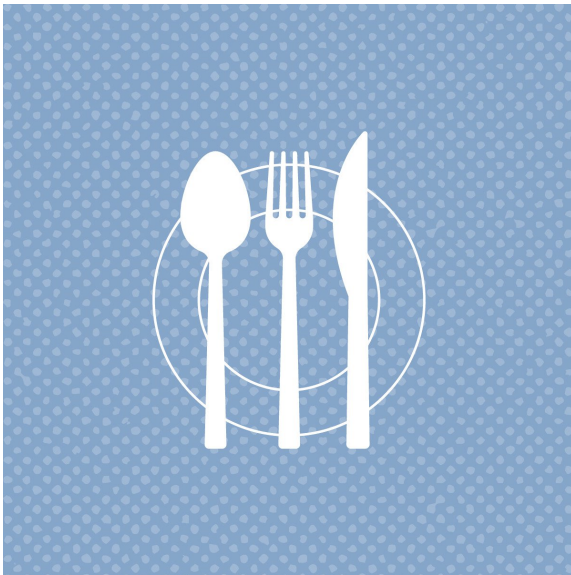
Marinate fish in oil and lemon juice for 15 minutes.

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

