



PREP
TIME
15 min

COOK
TIME
30 min

TOTAL
TIME
45 min

SERVINGS
6

Made with

Fisherman's Wharf Special

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 it

1. Marinate fish in oil and lemon juice for 15 minutes.
2. Meanwhile, prepare Rice-A-Roni® Mix as package directs, sautéing mushrooms with rice-pasta mix.
3. 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.
4. Stir tomato into prepared rice mixture.
5. Top with fish; sprinkle with parsley. Serve with lemon wedges.



RICE-A-RONI® Rice Pilaf