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# Grilled Lemon-Herb Halibut

**Prep Time:** 15 mins

**Cook Time:** 8 mins

**Rest Time:** 30 mins

**Total Time:** 23 mins

## Ingredients

- 12 ounce(s) fish, halibut steaks, 2 steaks
- 2 tablespoon lemon juice
- 1 tablespoon oregano, fresh, or 1/2 teaspoon dried
- 2 teaspoon oil, olive
- 2 clove(s) garlic, minced
- 1 teaspoon lemon-pepper seasoning
- oregano, fresh
- lemon, wedges



## Recipe Tip:

Marinate 30 to 90 minutes.

## Preparation

1. Thaw fish, if frozen. Rinse fish; pat dry with paper towels. For marinade, in a shallow dish, combine lemon juice, snipped or crushed oregano or thyme, oil, garlic, and lemon-pepper seasoning. Add fish; turn to coat with marinade. Cover and marinate in refrigerator for at least 30 minutes or up to 1 1/2 hours, turning fish steaks occasionally.
2. Drain fish, reserving marinade. Place fish on the greased unheated rack of a broiler pan. Broil 4 inches from the heat for 8 to 12 minutes or until fish flakes easily when tested with a fork, turning once and brushing once with reserved marinade halfway through broiling. Discard any remaining marinade. If desired, garnish with fresh oregano or thyme leaves. If desired, serve with lemon wedges.