

## Potato Crusted Halibut with Tartar Sauce

### Ingredients:

8 oz Halibut fillet, skin off

1 tsp salt

1 - 2 fingerling potatoes

1 egg white

½ cup mayonnaise

2 tbsp dill pickles, finely chopped

1 tbsp red onions, finely chopped

1 tbsp chopped parsley

1 tsp chopped chives

Juice of ½ lemon

### Steps:

1. Sprinkle Halibut with 1 tsp salt on both sides.
2. Let sit for 1 hr, rinse.
3. Slice fingerling potato thinly.
4. Brush Halibut with egg white. Lay potatoes on 1 side.
5. Prepare tartar sauce with mayo, pickles, red onions, parsley, chives and lemon.
6. Pan sear (potatoes down) for 3-4 minutes. Flip, cook for 1 minute. Serve with sauce.