

Grilled Lemon Halibut

Prep time: 30 minutes

Cook time: 15 minutes

**Servings: 6-8
kebabs**

Start by getting this:

- 4 - 6 oz. Halibut steaks**
- 2 tsp Lemon zest**
- 2 tbsp Rosemary**
- 1 tbsp Basil**
- Salt & Pepper**

Now, prepare!

Step One:

Rinse Halibut steaks and pat dry.

Step Two:

Mix lemon zest, rosemary, basil, salt and pepper and sprinkle on Halibut.

Step Three:

Grill 4-5 minutes on each side. Test with fork. Halibut should flake when pierced on edge with fork.