

# Roasted Halibut With Lemons, Olives and Rosemary

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**Total Time** 10 minutes

**Cook Time** 10 minutes

**Rating** ★★★★★ (3,458)



Andrew Scrivani for The New York Times

Fish can be finicky dinner-party fare, especially for the distracted cook. Step away for a moment to sip your cocktail and your fillets might go from pearly to parched. This dish, though, inspired by one from Southern Italy, elegantly feeds a crowd. The fish, halibut, is seasoned with chile, salt and olive oil, then topped with rosemary, lemon and olives and roasted. It's a lighter main dish that won't leave anyone hungry.

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## INGREDIENTS

**Yield:** 2 servings

2 (8-ounce) halibut fillets,  
preferably at least 1-inch thick  
1½ teaspoons extra virgin olive oil,  
more to taste  
Kosher salt  
Ground chile pepper, preferably  
Turkish or Aleppo  
2 rosemary branches  
1 small lemon, very thinly sliced  
¼ cup sliced, pitted calamata or  
other good-quality black olives

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## PREPARATION

### Step 1

Heat oven to 450 degrees. Place fish in a baking dish, brush fillets with 1 teaspoon of oil and season with salt and chile pepper. Top each fillet with a rosemary branch and several slices of lemon. Drizzle remaining oil over lemon slices and sprinkle with additional salt. Scatter olives over fish and pan.

### Step 2

Bake until just opaque, about 10 minutes. If lemon slices have not browned or singed (this will depend on how thinly you slice them), place pan under broiler for 1 to 2 minutes. Serve drizzled with more olive oil; sprinkle with more salt and chili, if desired.