herb rubbed halibut salad



cook time:	prep time:	featured product:
10	**15**	**spring mix plus**

this mouthwatering mediterranean salad features our baby kale SPRING MIX and our herb goddess dressing, topped with herb-crusted halibut, onions, feta and nectarine!

ingredients

2 servings

1 package (5 oz) **organicgirl? spring mix plus** ?
¼ cup **organicgirl? herb goddess dressing**
10 ounces halibut, cut into 2 fillets
½ teaspoon dried oregano
½ teaspoon dried thyme
¼ teaspoon salt
¼ teaspoon black pepper
1 ripe nectarine or pear, thinly sliced
½ cup very thinly sliced red onion
¼ cup crumbled feta cheese

substitutions

? *substitute with* **baby spring mix**

directions

1. preheat oven to 425?. lightly oil a baking sheet.

2. place halibut on baking sheet. in a small bowl combine oregano, thyme, salt, and pepper. rub halibut with herb mixture. bake until cooked through, about 10 minutes.

3. in a large bowl, toss greens with dressing and arrange on plates. top with halibut, fruit, onion, and feta.