

## Pepita-Crusted Halibut with Blood Orange Jicama Chutney

Garam masala, an aromatic spice blend from India, seasons a pepita (pumpkin seed) crust for halibut. Fresh mango, jicama and blood orange make a refreshing complement to the crispy fish.

Prep Time: 20 minutes

Cook Time: 15 minutes

- 3 blood oranges or small seedless oranges
- 3 tablespoons olive oil, divided
- 1/2 cup match-stick jicama strips
- 1/3 cup cubed peeled mango
- 1/4 cup chopped red onion
- 1 tablespoon Champagne vinegar
- 1 tablespoon agave nectar or honey
- 2 1/4 teaspoons **McCormick® Gourmet Collection™ Garam Masala**, divided
- 1 tablespoon coarsely chopped fresh cilantro
- 1/2 cup unsalted pepitas (shelled pumpkin seeds or kernels), coarsely chopped
- 1/2 teaspoon **McCormick® Gourmet Collection™ Sicilian Sea Salt**
- 1 egg white, lightly beaten
- 4 halibut fillets (about 1-inch thick), skin removed (1 to 1 1/3 pounds)

1. Peel and section 2 of the oranges. Squeeze juice from remaining orange. Set aside.
2. Heat 1 tablespoon of the oil in large nonstick skillet on medium heat. Add jicama; cook and stir 3 minutes or until tender-crisp. Add mango, onion, 1/4 cup of the orange juice, vinegar, agave nectar and 1/4 teaspoon of the garam masala; cook and stir 1 minute or until sauce is slightly thickened and heated through. Remove from heat. Stir in orange sections and cilantro. Spoon chutney into bowl. Set aside.
3. Mix pepitas, remaining 2 teaspoons garam masala and sea salt in shallow dish. Brush fish with egg white. Coat both sides evenly with pepita mixture.
4. Heat remaining 2 tablespoons oil in large nonstick skillet on medium heat. Add fish; cook 3 to 4 minutes per side or until fish flakes easily with fork and crust is crisp and golden brown. Serve with Blood Orange Jicama Chutney.

Makes 4 servings.

**Nutritional Information Per Serving:** 469 Calories, Fat 25g, Protein 36g, Carbohydrates 25g, Cholesterol 37mg, Sodium 315mg, Fiber 5g