

# Citrus Herb Grilled Halibut with Succotash

*Serves 4:*

## Ingredients

1 1/2 pounds halibut fillets  
1 large orange, juiced  
1 lemon, juiced  
1 lime, juiced  
2 teaspoons each fresh herbs, like oregano, thyme, basil and chives, minced  
2 tablespoons extra virgin olive oil  
kosher salt and freshly ground black pepper

## Succotash:

1 1/2 pounds fava beans  
1 small sweet onion, diced  
1 tablespoon olive oil  
4 to 6 baby zucchini, sliced, or 1 regular zucchini, diced  
corn kernels, removed from 2 cobs of corn  
2 to 3 ripe tomatoes, diced  
1 tablespoon butter  
kosher salt and freshly ground black pepper  
2 tablespoons julienned basil leaves

## Preparation

Make marinade: mix together orange, lemon and lime juices, with extra virgin olive oil.  
Add fresh herbs and kosher salt and ground black pepper to the marinade, taste and pour over the fillets.  
Allow fish to stand for no more than an hour or the acid will begin to cook the fish.

Preheat a charcoal grill to medium heat (about 350–375 degrees).  
Well oil the charcoal grates, or use a fine grill pan.  
Remove fish from marinade and place on the grill.  
Cook, turning once, for a total of 12 to 15 minutes, depending on thickness.  
The flesh of the fish should be flaky and opaque--please don't overcook it!

Begin by shelling fava beans and add them to a pot of salted, boiling water to blanch for 5 minutes. Drain and flush beans with cold water to halt cooking. Peel the beans again and set aside.

In a cast iron or heavy skillet, heat olive oil over medium heat. Add diced sweet onion, a pinch each of kosher salt and freshly ground black pepper. Cook, stirring, until translucent, about 8 minutes. Add sliced zucchini and cook another few minutes until they begin to caramelize. Add corn that has been sliced off the cob and stir for another couple of minutes. Toss in shelled fava beans (or lima or edamame) and sauté until warmed through. Add a bit of butter to round out flavor. Turn off heat and add diced ripe tomatoes and julienned basil leaves. Toss and taste for seasoning--add more salt and pepper, if needed.

Dish up the succotash, which can be served warm or at room temperature, and top with halibut fillets.

*passioneats* | 7.08.2011  
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