

# Baked Halibut Sitka



## Ingredients

Original recipe makes 6 servings

- 2 pounds halibut fillet, cut into 6 pieces
- Salt and ground black pepper to taste
- 1 bunch green onions, chopped
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 teaspoon dried dill weed

## Directions

1. Preheat the oven to 475 degrees F (245 degrees C).
2. Grease a 9x13 inch baking dish.
3. Season halibut with salt and ground black pepper.
4. Place halibut in the greased baking dish.
5. Combine green onions, mayonnaise, sour cream, and dill in a bowl.
6. Spread green onion mixture evenly over each halibut piece.
7. Bake in the preheated oven until fish is opaque and flakes easily with a fork, about 20 minutes.
8. Remove from the oven and let stand for 5 minutes before serving.