

## CRISPY HERB-CRUSTED HALIBUT WITH CURLY CELERY

*(adapted from Chef Anne Burrell)*

6 celery ribs  
Kosher salt  
1 lemon, halved, divided  
1/2 pound green beans, cut in 1/2 inch pieces  
Extra-virgin olive oil  
1 garlic clove  
Pinch of red pepper flakes  
4 (6-ounce) halibut fillets, skin removed  
1/2 bunch thyme, leaves chopped  
1/2 bunch chives, minced  
4 sprigs flat-leaf parsley, leaves finely chopped  
1 cup instant mashed potato flakes  
1 egg beaten with 1 tablespoon water (*egg wash*)  
olive oil

Using a sharp veggie peeler, shave the celery to get long, thin shavings. Put the celery shavings in ice water with half a lemon and its juice and let sit for at least 1 hour or overnight in the refrigerator. The celery will get very crunchy, and all curly. Before you start preparing the rest of the meal, drain the celery and dry it well (preferably using a salad spinner). Reserve.

Bring a pot of salted water to a boil, and set up a bowl of ice water. Toss the green beans in the boiling water and cook until they beans are tender but still firm. Remove the beans from the boiling water and plunge immediately into the ice water and let them cool. When they are cold and still vibrantly green, remove them from the ice water and reserve (*can be prepared the day before*).

Heat your oven to 375 F.

Season the fish fillets with salt. Combine the herbs and the potato flakes in a shallow dish. Place the egg wash in another bowl. Dip the flesh side of each fillet into the egg wash and then press them into the herb/potato flake mixture. Put on a sheet tray with the crusted side up.

Coat a large saute pan with olive oil and heat it over medium-high heat. When the oil is hot but not smoking, add the fish, crusted side down. When the crust has become golden and crispy, flip them over, then transfer the fish to a baking sheet lined with a cooling rack and put in the preheated oven for 5 to 6 minutes, or until the filet is flaky and cooked through.

Remove the oil in the saute pan and add new oil. Toss in the garlic and crushed red pepper. When the garlic becomes golden and aromatic remove it and discard. Toss in the reserved green beans, and toss them around the pan to heat them through, without overcooking. Turn off the heat, and add the crispy celery on top. Squeeze the juice of the other half of the lemon all over the veggies, divide them between 4 serving plates and top with the fish.