

**Baked Halibut Steaks with Steamed Vegetables**

1 cup fresh broccoli flowerets  
1 cup zucchini, diced  
1 cup carrots, thinly sliced on the diagonal  
1/4 cup Tennessee Gourmet™ Sensual Salad Dressing Plus  
1/4 cup lemon juice  
2 cloves garlic, minced  
1/4 cup dry white wine  
1 Tbsp. fresh dill, chopped or 1 tsp. dried  
6 to 8 4-oz. halibut steaks  
Salt and pepper to taste

Briefly steam broccoli, zucchini and carrots until slightly tender but still crisp.

Combine Salad dressing, lemon juice, garlic, wine, and dill and shake well. Place halibut steaks in a large baking dish and sprinkle with salt and pepper. Pour mixture over steamed vegetable and toss well.

Place vegetable over halibut steaks and bake in a 375 degree oven for 12 - 15 minutes or until fish is tender and flaky.