

# Halibut en Papillote With Mint Cilantro Chutney

*4 servings*

**4** skinless halibut filets, 6 to 8 ounces each

**2** teaspoons salt (divided use)

Juice of 1 lemon

$\frac{1}{4}$  cup plain yogurt

$\frac{1}{2}$  teaspoon garam masala (see note)

## **MINT CILANTRO CHUTNEY**

**2** cups cilantro leaves

**1** bunch scallions, white parts only, trimmed

**1**-inch piece ginger, peeled and cut in chunks

**4** garlic cloves

**3** fresh hot green chiles, stemmed, seeded

$\frac{1}{2}$  fresh mint leaves (optional)

$\frac{1}{3}$  cup cream cheese

$\frac{3}{4}$  teaspoon cumin seeds

$\frac{1}{2}$  teaspoon sugar

$\frac{1}{4}$  teaspoon salt, or to taste

Juice of 1 lemon

**S**prinkle halibut with 1 teaspoon of the salt and the lemon juice and refrigerate 10 minutes. Rinse and pat fish dry with paper towels. Stir together yogurt, garam masala and remaining 1 teaspoon salt. Pour over fish and refrigerate 45 minutes. Meanwhile, place chutney ingredients in a blender and process until well blended.

Preheat oven to 450 degrees. Cut a piece of foil 15 inches long and lay it on a work surface with one short side facing you. Brush bottom half with oil. Set one fillet on greased foil. Cut fillet in half crosswise and remove top half. Spoon 1 to 2 tablespoons of chutney over bottom half, then replace top half. Spoon 1 to 2 more tablespoons chutney on top of fish. Fold top half of foil over halibut so the edges meet. Fold bottom edge up  $\frac{1}{4}$  inch and then fold it up twice more. Do the same on both sides to completely seal the foil package. Repeat with remaining fish.

Put packages on a single layer on a baking sheet and bake until foil just begins to puff, about 10 minutes. Cut packages open and slide the fish and chutney out onto plates. Serve hot.

**Note:** Garam masala, a spice blend, is sold at specialty markets and some supermarkets.