



## **Roasted Fish with Shallots, Tomatoes and Red Chili Flakes**

Serves 4

¼ cup olive oil  
1 shallot, thinly sliced  
4 garlic cloves, thinly sliced  
1 teaspoon red pepper flakes, or more to taste  
1 pound small, sweet cherry tomatoes, halved  
Kosher salt and black pepper  
4 6-ounce filets of halibut, haddock, mahi mahi or cod  
½ cup chopped cilantro  
¼ cup minced chives  
Lemon wedges, for serving

Heat the olive oil in a large skillet (use one with a lid) over medium-high heat. Add the shallots and cook for 1-2 minutes, stirring until softened and slightly golden. Add the garlic and cook for another minute or so, occasionally stirring and making sure to remove the pan from the heat if the garlic starts to get golden brown (at that point it can burn quickly). Add the red-pepper flakes and stir.

Add the tomatoes to the skillet and season with salt and pepper. Cook over medium heat, tossing occasionally, until the tomatoes start to soften, 8-10 minutes. You can cover the pan but check the tomatoes occasionally. Add 1 cup water and stir. Simmer and stir the sauce to slightly reduce the liquid and bring the flavors together, about 5 minutes.

Season the fish with salt and pepper and add the filets to the pan. Cover the skillet and cook until the fish is opaque and just cooked through, about 6 minutes (slightly longer for a thicker piece of fish, like halibut). Alternately, you can transfer the pan (as long as it's ovenproof) to a preheated 400°F oven and cook for 7-8 minutes until the internal temperature reaches 425°F. (Note: I cook mine uncovered, but if you cover the pan your sauce will retain more moisture.)

To serve, transfer the fish and tomatoes to a large shallow platter or divide among four bowls or plates. Top with cilantro and chives and serve with lemon wedges.

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