



Alaskan Halibut Lasagna

Serves 8

Ingredients

- 6 tablespoons butter or margarine, divided
- 1 1/2 pounds halibut steaks, bones removed and cut into 1 inch cubes
- 2 garlic cloves, minced
- 3/4 teaspoon dried thyme
- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1 1/2 cups chicken broth
- 1 cup heavy whipping cream
- 8 ounces lasagna noodles, cooked and drained
- 2 cups shredded Swiss cheese
- minced fresh parsley

Directions

- In a large skillet over medium heat, melt 2 tablespoons butter. Add halibut, garlic and thyme. Cook until fish flakes easily with a fork (about 10 minutes). Remove and set aside. Add the remaining butter to the skillet. Stir in flour and salt until smooth; cook and stir until golden brown. Gradually add broth and cream. Bring to a boil; cook and stir for 2 minutes or until thickened.
- In a greased 13 in x 9 in x 2 in baking dish layer half of the noodles, halibut, white sauce and cheese. Repeat layers.
- Cover and bake at 350 degrees F for 20 minutes. Uncover and bake 20 minutes longer or until bubbly. Let stand 15 minutes before serving. Sprinkle with parsley before serving if desired.