

Halibut Burritos.

Halibut fillets
One large diced onion
One large diced pepper (optional)
¼ cup taco seasoning
One can refried beans
One large can enchilada sauce (hot or mild)
Salsa
Jalapeno or Serrano Peppers (optional)
1 cup grated cheddar Cheese
1 can sliced olives
6 large flour burritos

In a large frying pan sauté the halibut, onions, green peppers, and hot peppers in a little oil. Stir frequently. When fish is completely cooked and flakes easily, add and mix in the taco seasoning. Stir in refried beans. When mixture is hot and thoroughly mixed remove from heat. Pour salsa in a 9 X 13 or baking pan to completely cover bottom. Spoon fish mixture into the burritos, roll and place in pan. Pour enchilada sauce over the burritos, cover pan and bake for 45 minutes @ 350. When burritos are hot and bubbling, remove from oven, sprinkle cheese on top, then sprinkle sliced olives over the cheese. Put back into oven for 10 minutes or until the cheese has melted completely.