Halibut Puttanesca

4 halibut filets

1/2 teaspoon salt

1/2 teaspoon pepper

1/4 cup olive oil

1 shallot, minced

5 garlic cloves, sliced thin

2 Tablespoons anchovy paste

2 teaspoons oregano

1/4 teaspoon red pepper flakes

14.5 ounce can diced tomatoes

1/2 cup pitted kalamata olives

1/4 cup fresh parsley

Sprinkle halibut with salt and pepper.

Whisk together oil, shallot, garlic, anchovy paste, oregano and red pepper flakes.

Cook in a 12" skillet for 4 minutes.

Stir in tomatoes and olives.

Nestle halibut into sauce.  Bring to simmer.

Transfer skillet to 375 degree oven and bake 13-16 minutes.

Transfer halibut to platter.

Spoon sauce over fish.

Sprinkle with parsley and drizzle with additional oil.