



Grilled Grouper with Mango Salsa

Ingredients

1. 2 mangos, chopped
2. 2 firm avocados, diced
3. 1 jalapeño, seeded and minced
4. 1 red bell pepper, chopped
5. 1 poblano pepper, chopped
6. ½ cup chopped fresh cilantro
7. 1 teaspoon lime zest
8. ¼ cup fresh lime juice
9. 2 teaspoons minced garlic
10. 1½ teaspoons salt, divided
11. 8 (8-ounce) fresh grouper fillets
12. ¼ cup olive oil
13. ½ teaspoon ground black pepper

Instructions

In a large bowl, combine mango, avocado, jalapeño, bell pepper, poblano, cilantro, lime zest, lime juice, garlic, and ½ teaspoon salt, stirring to mix well. Cover and refrigerate for at least 1 hour.

1. Spray grill rack with nonstick, nonflammable cooking spray. Preheat grill to medium-high heat (350° to 400°).
2. Brush both sides of grouper fillets with olive oil and sprinkle both sides of fish with remaining 1 teaspoon salt and pepper. Grill fish, covered with grill lid, for 3 to 4 minutes on each side, or just until fish begins to flake and is opaque in the center. Serve with mango salsa.
3. Sharon Rigsby/Grits and Pinecones 2020