



Pescado al Carbon: Grilled Fish with Salsa Fresca

Recipe courtesy Priscila Satcoff

Recipe Summary

Prep Time: 1 hour 35 minutes

Cook Time: 8 minutes

Yield: 8 servings

User Rating: ★★★★★

4 cups diced plum tomatoes (about 12 medium plum tomatoes)

2 cups finely chopped onion (about 2 medium onions)

1 cup cilantro finely chopped (about 2 bunches)

2 tablespoons serrano chiles finely chopped (6 serrano chiles or 2 jalapenos)

2 tablespoons extra-virgin olive oil

4 tablespoons fresh lime juice

2 medium avocados, peeled, seeded, small dice

Salt and freshly ground black pepper, to taste

8 fish fillets (Mahi-Mahi, Red snapper, Grouper, etc)

Olive oil

Assorted grilled vegetables, optional serving suggestion

Cooked rice, optional serving suggestion

Mix tomatoes, onions, cilantro, serrano chiles, extra-virgin olive oil, lime juice, avocados together in a large bowl. Adjust seasonings with salt and freshly ground black pepper. Let the flavors come together at room temperature for about 1 hour.

Prepare grill and when coals are ready, coat fish fillets with olive oil, salt and fresh pepper and grill about 4 minutes per side (depending on thickness). Plate fish and top with salsa. Serve with grilled vegetables of your choice and rice.

Vicky Wilson