

Grilled Grouper with Mango Salsa Recipe

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PERSONAL CHEF



PREP TIME:
30 MINUTES



TOTAL TIME:
45 MINUTES



SERVES:
4 PEOPLE

Ingredients

SALSA:

- 2 mangos, diced into 1/2" pieces
- 2 jalapeño, seeded and minced
- 1/2 red onion, diced into 4" pieces
- 1/8 cup fresh cilantro, minced
- 1 tsp lime zest
- 2 oz fresh lime juice
- 2 garlic cloves, minced
- Sea salt, to taste

FISH:

- 8 grouper or red snapper fillets
- Avocado oil
- Salt
- Freshly ground black pepper

Directions

Combine all the salsa ingredients. Cover, and refrigerate.

Brush both sides of the fish with oil and season with salt and pepper.

Preheat grill to medium-high heat (350° to 400°) and make sure your grates are clean or the fish will stick.

Cook fish with lid closed 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.