

Halibut with Peach and Pepper Salsa

INGREDIENTS

- 4 x 6 oz. skinless halibut fillets
- 4 tsp. fresh lemon juice
- 1 tsp. paprika
- 1 garlic clove, minced
- 2 tsp. olive oil
- Cooking fat
- Sea salt and freshly ground black pepper

INGREDIENTS FOR THE PEACH SALSA

- 1 ¼ cup peaches, peeled and coarsely chopped
- 1 cup bell pepper, chopped
- ¼ cup green onions, thinly sliced
- ¼ cup fresh lemon juice
- 4 teaspoons fresh oregano, chopped
- ½ habanero pepper, seeded and minced
- 1 garlic clove, minced
- Sea salt and freshly ground black pepper

DIRECTIONS

1. In a bowl, combine all the ingredients for the salsa, give everything a cool stir and refrigerate.
2. Preheat a grill or skillet to a medium-high heat.
3. In a large shallow dish, combine the lemon juice, paprika, garlic, and season to taste.
4. Add the fish to the lemony mixture; turn to coat. Cover and let marinate for 15 minutes.
5. Remove the fish from the marinade, and discard the remaining marinade.
6. Cook the fish on the preheated grill or in a skillet with melted cooking fat, 3 to 4 minutes on each side.
7. Serve each fish fillet with the peach salsa on top.