



Eat Well

Grilled Halibut & Fruit Salsa

Directions

Fish & Marinade

Mix marinade, brush over fish. Reserve half for grilling.

Fruit Salsa

Chop fruit, pepper and cilantro. Mix and refrigerate up to 2 days.

Get Grilling

Grill fish 5 to 10 minutes over medium heat, or until fish flakes easily with fork. Flip once, brushing with remaining marinade.

Serve fish with fruit salsa. Enjoy!

Ingredients

Fish & Marinade

- » 4 6 oz halibut fillet
- » 1 tbsp fresh lime juice
- » 1 tbsp olive oil
- » 1/2 tsp chili powder

Fruit Salsa

- » 1 mango
- » 1/2 pineapple
- » 3/4 cup red onion
- » 1/2 cup fresh cilantro
- » 1 jalapeno peppers (remove seeds)
- » 1-1/2 tsp ground cumin
- » 1/4 olive oil
- » Salt and pepper to taste

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