

Halibut with Peach and Pepper Salsa

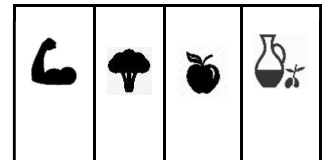
- 3 oz. skinless halibut fillets
- 1 teaspoon fresh lemon juice
- 1/4 teaspoon paprika
- 1 garlic clove, minced
- 2 teaspoons olive oil
- Himalayan sea salt and freshly ground black pepper

Peach Salsa Ingredients:

- 1 peach, peeled and coarsely chopped
- 2 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
- Himalayan sea salt and freshly ground black pepper



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. Remove the fish from the marinade, and discard the remaining marinade.
5. Cook the fish on the preheated grill or in a skillet 3 to 4 minutes on each side.
6. Serve each fish fillet with the peach salsa on top.



Makes 1 serving.

Serving Size = 3 ounces of halibut and 2 cups of peach and pepper salsa for a complete meal.