

CHILI LIME LIONFISH

WITH MANGO-AVOCADO SALSA

Nothing says Florida like a recipe filled with mango, avocado, lime and vibrant spices. If you want to impress your guests but don't want to spend too much time in the kitchen, it's the perfect dish for you.

MAKES 1-2 SERVING

6-8oz Lion fish fillets
2 ea. Fresh Florida mango
1 ea. Avocado
2 T. Chili lime seasoning
1 ea. Lime zest and juice
¼ cup Cilantro
½ cup Red onion
½ cup Red pepper
t.t. Salt/pepper

Dice mango, avocado, pepper and onion.

Mix with chili lime seasoning, lime zest/juice, cilantro, add salt/pepper to taste.

Season fish fillet with salt/pepper. Sear in a hot pan with oil.

Serve fish over your side of choice (rice, mix greens, or with soft tortillas.) top with salsa, serve with lime wedge.

