

Cilantro Lime Swordfish Served with Watermelon Strawberry Salsa

prep 15 mins

cook 15-20 mins

total 30-35 mins

yield 2 servings

A juicy and delicious recipe for Cilantro Lime Swordfish Served with Watermelon Strawberry Salsa.

Ingredients

- For the Swordfish:
- 1 lb Swordfish
- ¼ cup chopped cilantro
- 1 Tablespoon olive oil
- ¼ tsp black pepper
- 2 Limes squeezed
- For the Salsa:
- 6 Mint leaves
- ½ shallot
- 3 small green hot peppers
- 1 Tablespoon Balsamic vinegar
- ½ tsp Black pepper
- ½ tsp Salt
- 1 Tablespoon Olive oil
- 1 ½ cups watermelon (rinds and seeds removed)
- 8 Strawberries (hulled and chopped bite size)

Instructions

For the Swordfish:

1. Pour lime juice and olive oil over swordfish steaks. Season with salt and pepper and all of the cilantro leaves.
2. Preheat an outdoor gas grill until it is smokin' hot. Grill the fish for 5-7 minutes per side until it flakes easily with a fork. Actual grilling time will depend on the thickness of your fillet.

For the Salsa:

1. Chop watermelon and strawberries into bite size pieces. Mince shallot and hot peppers. Put watermelon, strawberries, hot peppers and shallots in a bowl and gently toss.
2. Drizzle olive oil and balsamic vinegar and gently toss once more.
3. Sprinkle black pepper and top with mint.
4. Season with a little salt and serve immediately over the cilantro lime swordfish.

Make it a dish and serve the swordfish and salsa over some buttery rice pilaf or a tossed salad.