

Grilled Snapper w/ Grapefruit Avocado Salad



Ingredients:

Serving Size: 2

Ingredients for the Fish:

- 2 -6oz. snapper fillet, boneless
- 1/2 tsp. olive oil
- salt and pepper, to taste

Ingredients for Salad:

- 1 ruby red grapefruit
- 1/2 avocado, peeled, halved and seeded
- 1/2 small red onion, sliced
- 1/4 c cilantro leaves
- 1 serrano chili, seeded and sliced
- 2 tbsp. olive oil
- salt and pepper, to taste

Directions:

For the Snapper:

1. Heat the grill to medium high heat.
2. Brush the grill with oil to help prevent sticking
3. Brush the snapper with a little olive oil and season with salt and pepper
4. Grill the fish with for 4 minutes on each side, turning a quarter turn after 2 minutes
5. Once cooked all the way through, place on a serving plate

For the Salad:

1. Peel and segment the grapefruit and reserve the juices. Place in a small bowl.
2. Dice the avocado into medium dice
3. Toss the grapefruit segments with the rest of the ingredients
4. Season with salt and pepper
5. Serve over the snapper

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