



## **GRILLED HALIBUT WITH PEACH AND PEPPER SALSA**

**Advanced Lifestyle**

### **Ingredients - Salsa**

1 1/3 cups coarsely chopped peeled yellow peaches (about 1 pound)  
1 cup chopped red bell pepper (about 1 medium)  
1/3 cup thinly sliced green onions  
1/3 cup chopped fresh arugula  
1/4 cup fresh lemon juice (about 2 lemons)  
4 TSP chopped fresh oregano  
1/8 TSO salt  
1/2 habanero pepper, seeded and minced  
1 garlic clove, minced

### **Ingredients - Fish**

4 TSP fresh lemon juice  
4 TSP olive oil  
1/2 TSP paprika  
1 garlic clove, minced  
4 (6-ounce) skinless halibut fillets  
3/8 TSP salt  
3/8 TSP freshly ground black pepper  
Cooking spray

### **Instructions**

1. To prepare salsa, combine first 9 ingredients; toss gently. Let stand 30 minutes before serving.
2. Prepare grill to medium-high heat.
3. To prepare fish, combine 4 TSP juice, oil, paprika, and 1 garlic clove in a large, shallow glass baking dish, stirring with a whisk. Add fish to juice mixture; turn to coat. Cover and let stand 15 minutes.
4. Remove fish from marinade; discard marinade. Sprinkle fish evenly with 3/8 teaspoon salt and black pepper. Place fish on a grill rack coated with cooking spray; grill 3 minutes on each side or until desired degree of doneness. Serve fish with salsa.

### **Portion-Per-Serving Information** (Yields 4 servings):

1 serving = 1 fillet and about 2/3 cup salsa = 1 P, 1 V