



SEA BASS with CITRUS SALSA

Intermediate Lifestyle

INGREDIENTS

2-1/2 TBS extra-virgin olive oil, divided
3/4 TSP kosher salt, divided
3/4 TSP black pepper, divided
1/2 TSP paprika
4 (6-oz.) skinless sea bass fillets
1 small pink grapefruit
1 small navel orange
3 TBS chopped fresh cilantro
1 TBS fresh lime juice
1 TSP minced fresh garlic
1/4 cup thinly vertically sliced white onion

INSTRUCTIONS

—Preheat broiler to high with oven rack 6 to 8 inches from heat.

—Combine 1 1/2 TSP oil, 1/2 TSP each of salt and pepper, and paprika. Place fish on a baking sheet; rub with paprika mixture. Broil fish until beginning to brown and fish flakes easily with a fork, 10 to 12 minutes. Keep warm.

—Peel grapefruit and orange. Using a small knife, cut fruit into segments, and coarsely chop. Whisk together cilantro, lime juice, garlic, 2 TBS oil, and 1/4 TSP each of salt and pepper; stir in onion and citrus segments. Spoon salsa over fish.

SERVING INFO: (Serves 4)

1 fillet + 2 TBS salsa = 1 P