

Mint & Basil Grilled Swordfish

Ingredients

1 1/2 lbs Swordfish Fillets, cut into serving size pieces
1/2 cup Olive Oil
3 tbsp chopped fresh Mint Leaves
3 tbsp Lemon Juice
1 tbsp Lemon Zest
1 tbsp chopped fresh Basil Leaves
1 Garlic Clove, minced
Salt & Black Pepper

Directions

Grease & Pre-heat grill till on medium-high heat. Whisk oil, mint, lemon juice, lemon zest, basil & garlic in medium bowl to blend. Add salt & pepper to taste.

Brush swordfish with 2 tbsp of the lemon and olive oil mixture. Grill the fish until just cooked through, about 4 minutes per side, depending on thickness of fish. Transfer fish to plates. Spoon remaining sauce over fish and serve.

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