

Grilled Cobia with Pineapple Salsa

Ingredients

1 lb Cobia Fillets, cut into serving size portions
1 cup fresh pineapple, cut into small chunks
Chopped fresh cilantro
Chopped fresh mint
Ground ginger
Olive Oil
Salt & Pepper

Directions

Preheat grill to medium high heat. Brush both sides of fish with olive oil and sprinkle with salt and pepper.

Mix together pineapple, cilantro, mint and ginger. Taste and adjust spice levels to your liking. Let sit at room temperature

Place fish on hot grill and cook 5-6 minutes. Flip fish and grill another 5-6 minutes or until fish is opaque throughout. Serve with pineapple salsa.

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