

Blue Marlin with Mango Salad

Ingredients

3 tbsp extra-virgin olive oil
Salt & pepper
4 Marlin Steaks
2 large ripe mangos, peeled & pitted
2 scallions, thinly sliced
Zest of 1 lime
2 tbsp lime juice
1 tsp minced fresh ginger

1 jalapeno chile, seeded & minced
2 cloves garlic, minced
Salt, to taste

Directions

Brush fish with extra virgin olive oil. Season both sides with salt and pepper. Set aside.

Cut mango into 1/4 inch dices and place in a medium bowl. Add all remaining ingredients and stir. Refrigerate for 1 hour.

Preheat grill to medium high heat. Grease racks with oil to prevent sticking. Place marlin on grill and cook 7-10 minutes, turning once. Serve with mango salad.

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