

Mexican Swordfish

Ingredients

1/4 cup olive oil
1/4 cup lime juice
1 clove garlic, minced
1 tbs. fresh cilantro (Mexican parsley) chopped
4 - 8 oz. swordfish steaks
Salsa ready-made, warmed

Directions

Combine marinade ingredients, pour over swordfish in non-metallic dish and marinate 1/2 hour to 1 hour.

Broil or grill 4 inches from heat 10 minutes per inch of thickness, turning once, basting often with marinade. Swordfish is done when opaque in center and flakes with a fork.

Spoon warmed salsa over top of each steak & serve.

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