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Grilled Grouper with Cucumber Salsa

Prep Time: 25 mins

Cook Time: 14 mins

Total Time: 39 mins

Ingredients

- 2 medium cucumber(s), 2 cups diced seeded peeled
- 1/3 cup(s) onion(s), green, thinly sliced
- 1/4 cup(s) cilantro, fresh, chopped
- 1/2 teaspoon lemon zest, grated
- 1/4 cup(s) lime juice, fresh lime- about 2 limes
- 2 tablespoon pepper(s), jalapeno, finely chopped seeded
- 1 tablespoon oil, olive
- 1/8 teaspoon salt
- 1 clove(s) garlic, minced, minced
- 24 ounce(s) fish, grouper, four- six ounce fillets- 1 1/2 inches thick
- 2 teaspoon oil, olive
- 1/8 teaspoon salt
- 1/8 teaspoon pepper, black ground
- cooking spray

Recipe Tip:

Chill salsa for two hours.

Preparation

1. Combine first 9 ingredients in a bowl; stir well. Cover and chill at least 2 hours.
2. Prepare grill.
3. Brush fillets evenly with 2 teaspoons oil; sprinkle with 1/8 teaspoon salt and 1/8 teaspoon black pepper. Place fillets on grill rack coated with cooking spray; grill 7 minutes on each side or until fish flakes easily when tested with a fork. Serve fish with cucumber salsa.

Yield: 4 servings (serving size: 1 fillet and 1/2 cup salsa).