



Grilled Fish with Fresh Fruit Salsa

Ingredients

- 6-8 ounces firm fish fillets (tuna, marlin, swordfish, halibut, mahi mahi), skinless, boneless
- 1 tablespoon [Fustini's Persian Lime olive oil](#)
- 1 tablespoon [Fustini's Jalapeno Lime balsamic](#) + more for brushing
- salt and pepper to taste
- cilantro, roughly chopped
- [Fustini's Chipotle olive oil](#)

Fresh Fruit Salsa

- 1 mango, peeled and small diced
- 1 papaya, peeled, seeded and small diced
- 4-5 strawberries, hulled and sliced
- 2 peaches, small diced
- 1-pint blueberries
- 2 tablespoons red onion, minced
- 1 jalapeno, seeded, minced
- 4 scallions, thinly sliced
- 1 tablespoon [Fustini's Jalapeno Lime balsamic](#)
- 1 tablespoon [Fustini's Aji Verde Crush olive oil](#)
- juice and zest of 1 lime
- salt and pepper

Directions

Step 1.

Combine Fustini's Persian Lime olive oil and balsamic in a small bowl. Brush the fish fillets with the mixture and season with salt and pepper. Let fish sit for 10-15 minutes.

Prepare a hot grill. Grill fish for 10 minutes per inch if thickness, turning once. Remove from the grill and brush with more balsamic. Serve immediately with Fresh Fruit Salsa

Step 2. Fresh Fruit Salsa

Combine all ingredients in a serving dish. Season with salt and pepper.