

Swordfish with Avocado & Cilantro Salsa

Serves: 5 to 6

Ingredients:

- 2 lbs. Fresh Harpoon caught Swordfish
- 2 Ripe Hass Avocado, cut into $\frac{1}{4}$ inch dice
- 3 TBSP Olive Oil
- 2 $\frac{1}{2}$ TBSP Fresh Lemon Juice
- $\frac{1}{2}$ Cup sliced Scallions
- 2 Garlic minced
- $\frac{1}{4}$ tsp. Kosher Salt
- 5 - 10 Dashes of Tickle Your Palate Orange Habanero Sauce (or to taste)
- $\frac{1}{4}$ Cup Cilantro Chopped

Mix together all ingredients except Swordfish.

Grill Swordfish for 3-4 minutes a side, do not overcook. Add Salsa on top of Swordfish and serve.