

# Swordfish with Avocado & Cilantro Salsa

**Serves:** 5 to 6

## **Ingredients:**

- 2 lbs. Fresh Harpoon caught Swordfish
- 2 Ripe Hass Avocado, cut into ¼ inch dice
- 3 TBSP Olive Oil
- 2 ½ TBSP Fresh Lemon Juice
- ½ Cup sliced Scallions
- 2 Garlic minced
- ¼ tsp. Kosher Salt
- 5 – 10 Dashes of Tickle Your Palate Orange Habanero Sauce (or to taste)
- ¼ 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.