

Summertime Cilantro Lime Swordfish

PREP TIME: 5 MIN

COOKING TIME: 15-20 MIN

Ingredients

- 2 lb. swordfish steaks
- 1 tsp. pink salt
- 1 tsp. powdered ancho chili
- 1 tsp. Slap Ya Mama White Pepper Blend
- 1/3 cup cilantro, finely chopped
- 1 Tbsp. garlic, minced
- 2 Tbsp. fresh lime juice
- 2 Tbsp. avocado oil

Directions

1. Season fish steaks with salt, ancho chili and a few shakes of Slap Ya Mama.
2. Mix cilantro, garlic, lime juice and olive oil; pour over the swordfish, making sure to coat both sides. Refrigerate seasoned fish for 10-12 minutes. Do not marinate too long or the lime will begin to break down the fish.
3. Grill fish on the stovetop or outdoor grill for 5-7 minutes on each side, or until done.



Tip:

- Serve with rice and beans and tostones for a Caribbean flavor. Or pair with risotto and spinach or asparagus. You can also add the fish as a protein to your favorite salad.