

ArmadilloPepper.com

Grilled Hawaiian Fish with Papaya Relish Recipe

Yield: 6 Servings

2 lb Hawaiian fish*
1/2 c Fresh cilantro leaves
Salt
Pepper

PAPAYA RELISH

1/4 c Minced white onion
1 1/4 c Diced ripe papaya
3/4 c Diced red bell pepper
1/4 c Chopped fresh cilantro
1 T Minced fresh ginger
2 T Olive oil
2 T Lemon juice

* - cut into 6 equal portions

Arrange papaya relish and hot fish equally on 6 warm plates. Garnish plates with cilantro. Add salt and pepper to taste.

PAPAYA RELISH

In a fine strainer, rinse white onion. Soak onion in ice water for 30 minutes; drain. Mix with rest of relish ingredients.

Recipe via Meal-Master (tm) v8.05