

Grilled Swordfish with Coconut & Key Lime

Ingredients

2 lbs Fresh Swordfish, cut into serving size pieces	1/4 cup key lime juice
Shredded unsweetened dried coconut, lightly toasted	1 Serrano Chile, coarsely chopped
Salt & fresh ground black pepper	1 inch piece ginger, peeled & chopped
	2 tsp finely chopped fresh lime zest
	1 cup canola oil
	1/4 cup unsweetened dried coconut
	1/4 cup chopped cilantro leaves
	Salt & fresh ground black pepper

For Sauce:

1/2 can unsweetened coconut milk
2 tbsp sweetened cream of coconut

Directions

Place coconut milk, cream of coconut, key lime juice, Serrano Chile, ginger and lime zest in blender and blend until smooth. With the motor running, slowly add the oil and blend until emulsified. Pour the mixture into a bowl and fold in the coconut and cilantro. Season with salt and pepper to taste.

Heat your grill to high heat. Brush swordfish with oil and season with salt and pepper. Grill 5 minutes per side, or until just cooked through. Spoon sauce onto platter and top with swordfish. Drizzle more sauce over fish and garnish with toasted coconut and cilantro, if desired.

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

