



Grilled Fish Tacos with Fresh Peach Salsa

Delicious and healthy, this summer dish is sure to please a crowd.

Makes 4 servings

Salsa:

1½ cups diced fresh peaches
1 firm, but ripe avocado, diced
¼ cup thinly sliced red onion
2 tablespoons chopped fresh cilantro
½ small jalapeño, minced
juice of 1 lime, about 3 tablespoons

Fish:

1 teaspoon cumin
1 teaspoon brown sugar
1 teaspoon ground coriander
2 teaspoons olive oil
1½ pounds fresh salmon, halibut, catfish, or your favorite fish

Corn tortillas

Lime wedges

Combine salsa ingredients in a medium bowl and refrigerate until ready to use. Set EGG for direct cooking at 400°F/204°C.

In a small bowl, combine cumin, sugar, and coriander. Brush fish with olive oil and sprinkle with spice mixture. Grill fish on oiled cooking grid for 3-5 minutes per side until cooked to your liking. Char tortillas on cooking grid, about 10 seconds on each side.

Serve tacos with fresh salsa and desired toppings. (cheese, etc.)

Recipe reprinted with permission from Gena Knox.

To learn more about cooking with fresh peaches, visit GenaKnox.com.