



Red Fish with **CUCUMBER- WATERMELON SALSA**

The Ingredients

- 4 (4-oz.) redfish fillets
- 1 tsp. freshly ground black pepper
- 1 tsp. table salt, divided
- 3 Tbsp. olive oil, divided
- 2 cups chopped seedless watermelon
- ¼ cup chopped pitted kalamata olives
- ½ English cucumber, chopped
- 1 jalapeño pepper, seeded & minced
- 2 Tbsp. minced red onion
- 2 Tbsp. white balsamic vinegar

The Method

Heat grill to 350° to 400° (medium-high). Sprinkle fillets with black pepper and ½ tsp. salt.

Drizzle with 2 Tbsp. oil.

Grill fillets, covered with grill lid, 3 to 4 minutes on each side or just until fish flakes with a fork.

Meanwhile, combine chopped watermelon, olives, cucumbers, jalapeno, onion, vinegar,, remaining ½ tsp. salt, and remaining 1 Tbsp. oil. Serve with grilled fillets.