



Halibut or Salmon with Avocado-Pineapple Salsa

Serves 6



Don't feel like fish? This bright salsa will also taste great with chicken or pork.

- 2 avocados, diced small
- 2 c. finely diced fresh pineapple
- 1 jalapeno, minced
- 1 small red onion, finely chopped
- ½ c. packed fresh cilantro leaves, roughly chopped
- ¼ c. fresh lime juice (from 2 limes)
- Coarse salt and ground pepper
- 6 skin-on halibut or salmon fillets (4-6 ounces each)
- Arugula, for serving



Heat broiler, with rack in upper third. In a medium bowl, stir together avocado, pineapple, jalapeno, onion, cilantro, and lime juice. Season with salt.

Coat a rimmed baking sheet with oil and place fish, skin side down, on sheet; season with salt and pepper. Broil until fish is opaque throughout, about 8 minutes. Remove to plate, top fish with salsa and serve with arugula.