





# Coconut Lime Fish with Avocado Salsa


## Ingredients


For the Coconut Lime Fish:

4 white fish fillets (such as cod, tilapia, or snapper) 


Salt and pepper to taste 

Zest of 1 lime 

Juice of 2 limes 

1/2 cup coconut milk 

2 tablespoons olive oil 


2 cloves garlic, minced 


1/4 teaspoon red pepper flakes (optional) 


Fresh cilantro, chopped (for garnish) 

For the Avocado Salsa:


1 large avocado, diced 

1/2 cup cherry tomatoes, quartered 

1/4 cup red onion, finely diced 

Juice of 1 lime 

Salt and pepper to taste 

Fresh cilantro, chopped 

## Instructions

Marinate the Fish:

In a shallow dish, combine lime zest, lime juice, coconut milk, olive oil, minced garlic, red pepper flakes, salt, and pepper. Add the fish fillets to the marinade, coating well. Cover and let it marinate for at least 15-20 minutes.

Prepare the Avocado Salsa:

In a bowl, combine diced avocado, cherry tomatoes, red onion, lime juice, salt, pepper, and chopped cilantro. Gently toss until mixed. Set aside.

Cook the Fish:

Heat a large skillet over medium heat. Remove fish from the marinade and shake off any excess. Place the fillets in the skillet, cooking for 3-4 minutes on each side, or until the fish is opaque and flakes easily with a fork.

Serve:

Plate the fish and top each fillet with a generous scoop of avocado salsa. Garnish with extra cilantro and serve with lime wedges if desired. Enjoy your Coconut Lime Fish with Avocado Salsa! This light, flavorful dish is perfect for a fresh, healthy meal with tropical flair!