

# GRILLED HALIBUT WITH TOMATO AVOCADO SALSA

## ingredients:

- 2 6- ounce halibut filets
- olive oil
- kosher salt and freshly ground black pepper

### For the Tomato Avocado Salsa:

- 1 pint heirloom cherry tomatoes, sliced
- 1 avocado, peeled, pitted and chopped
- ½ shallot, thinly sliced
- 2 sprigs basil leaves, chiffonade cut
- 1 tablespoon extra-virgin olive oil
- 1 ½ teaspoons golden balsamic vinegar
- kosher salt and freshly ground black pepper

## directions:

1. Preheat the grill on high heat. Drizzle the halibut filets with olive oil and season with kosher salt and freshly ground black pepper. Oil the grill grates with grapeseed or high heat oil then place the filets on the grill. Gently press the fish down on the grate and cook for 5 minutes on each side or until the fish is opaque and flakes easily.
2. While fish is cooking, add the sliced cherry tomatoes, avocado, shallot, and basil to a medium size bowl. Drizzle with the olive oil and golden balsamic vinegar and toss to coat. Season with kosher salt and freshly ground black pepper.
3. Top the fish with the Tomato and Avocado Salsa and Enjoy!

