

Grilled Chilean Sea Bass with Piquant Fruit Salsa

Servings: 8

INGREDIENTS

- 2 ea Cross Valley Farms® mangoes, peeled and diced
- 1 ea Cross Valley Farms pineapple, peeled and diced
- 1 ea Cross Valley Farms red onion, peeled and diced
- 14 oz Chef's Line™ piquillo pepper and artichoke tapenade
- tt salt and pepper
- 8 ea Harbor Banks® Chilean sea bass

PREPARATION

In a large bowl, combine mangoes, pineapple and onion. Toss with tapenade. Season to taste with salt and pepper. Grill fish and top with salsa.

