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Grilled Grouper with Watermelon Salsa

Prep Time: 21 minutes Cook Time: 10 minutes

SERVES 4

Ingredients:

- 4 (4-oz.) grouper fillets
- 1 tsp. freshly ground pepper
- 1 tsp. salt, divided
- 3 tbsp. olive oil, divided
- 2 cups chopped seedless watermelon
- ¼ cup chopped pitted Kalamata olives
- ½ English cucumber, chopped
- 1 small jalapeño pepper, seeded and minced
- 2 tbsp. minced red onion
- 2 tbsp. white balsamic vinegar

Steps:

1. Preheat grill to 350° to 400° (medium-high) heat. Sprinkle grouper with pepper and ½ tsp. salt. Drizzle with 2 tbsp. olive oil.
2. Grill fish, covered with grill lid, 3 to 4 minutes on each side or just until fish begins to flake when poked with the tip of a sharp knife and is opaque in center.
3. Combine chopped watermelon, olives, cucumber, jalapeño pepper, red onion, and balsamic vinegar, and remaining ½ tsp. salt and 1 tbsp. olive oil. Serve with grilled fish.

*If you prefer to have a sandwich option, serve fish and salsa in pita pockets!