

Grilled Cod with Peachy Salsa

Servings: 2

This is a fun summer BBQ idea. Optional: Try grilling your peaches (peeled, whole) for a more intense salsa flavor.

Ingredients:

- 1 ripe peach, peeled, diced
- 1 medium tomato, chopped
- 1 small cucumber, finely chopped
- Juice of 1 lime
- ½-1 Tbsp pickled jalapenos, minced
- 1 tsp red pepper flakes
- 1 Tbsp fresh, chopped basil – lemon basil if available
- 1 lb cod fillets
- 1 tsp paprika
- Salt & pepper to taste
- 2 Tbsp vegetable oil
- Flour tortillas, optional

Mix together the peach, tomato, cucumber, lime juice, jalapenos, red pepper flakes and basil. Season with salt to taste. Set aside.

Preheat BBQ grill on high heat. Lightly oil the grate.

Season cod with paprika, salt and pepper. Cook cod on grill until fish flakes easily with a fork, about 3 minutes per side.

Serve with peach salsa. Optional, heat tortillas on grill to warm while cod is grilling. Serve cod on tortilla and top with salsa.

