

# Sweet and Spicy Salsa Fish

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  4

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Nine Days

**Diet:** Paleo, Pescetarian,

Gluten Free, Low Carb, No

Refined Sugar, Low Fat

**Source:** Family Table by

Mishpacha Magazine

**Cuisines:** Mexican

I love pairing fruit with anything, especially savory dishes. It's most fun when it pops up in subtle amounts where you least expect it. Oranges add a tangy twist to this Mexican-style salsa, which I always double and serve as a salad on its own as well.

## Ingredients (11)

### For the Fish

- 4–6 fillets of any fish you like (I prefer a white fish with this recipe)
- 2 tablespoons oil
- 2 tablespoons orange juice

## For the Salsa

- 1 large orange, peel and outer skin cut away, diced
  - 2 plum tomatoes, diced, seeds discarded
  - 1/2 red onion, finely diced
  - 1 jalapeño pepper, finely diced (or less if you prefer it less spicy)
  - juice of 1/2 lemon
  - 2 tablespoons **Gefen Light Olive Oil**
  - 2 tablespoons chopped coriander or parsley or 6 cubes **Dorot Gardens Frozen Parsley**
  - salt, to taste
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## Start Cooking

### Prepare the Fish

1. Preheat oven to 375°F (190°C).
2. Combine the oil and orange juice and marinate the fish in the mixture for half an hour.
3. Place on a lined baking sheet and bake for 11–13 minutes, or until the centers are cooked.
4. Meanwhile, combine all the salsa ingredients and let them marinate for at least an hour or overnight. Serve fish warm or at room temperature with the salsa spooned over it.