

FISH TACOS WITH WATERMELON SALSA

Preparation: **20** mins. | Cooking: **10** mins. | Servings: **4**

INGREDIENTS

8 corn tortillas
2 limes, juiced
1 avocado, sliced
1 romaine lettuce heart, thinly sliced
1 jalapeno pepper, seeded and finely diced
1/2 small red onion, finely diced
1 lb. skinless wild striped bass
4 cups diced, seedless watermelon
1/2 cup roughly chopped fresh cilantro
1 tbsp. plus 2 tsp olive oil, plus more for brushing
1 tsp. chili powder
Kosher salt



INSTRUCTIONS

Make the watermelon salsa: Combine the watermelon, red onion, cilantro, lime juice and jalapeno in a bowl. Toss with 1 tablespoon olive oil and 1/2 teaspoon salt, and set aside. Preheat a grill to high. Sprinkle the fish on both sides with the chili powder and 1/2 teaspoon salt; drizzle both sides with the remaining 2 teaspoons olive oil. Brush the grill with olive oil and then add the fish, and grill until marked and cooked through, 4 to 5 minutes per side. Transfer the fish to a plate and break into bite-size pieces. Meanwhile, toss the lettuce with 2 tablespoons of the juices from the watermelon salsa and a pinch of salt. Warm the tortillas on the grill and fill with the fish, watermelon salsa, avocado and lettuce. Serve with lime wedges.