



## GRILLED SWORDFISH

### Marinade:

- 1/4 cup Olive oil
- Juice of 3 limes
- 1 Jalapeno pepper, seed and chop
- 2 peeled Garlic cloves
- 1/4 cup Lightly-packed fresh cilantro leaves
- 1 teaspoon Cracked black pepper
- 4 tablespoons Grated fresh ginger
- 1/4 cup Unsweetened coconut milk

### Herb Vinaigrette:

- 1/4 cup Balsamic vinegar
- 1 tablespoon Dijon mustard
- 1 teaspoon Fresh thyme leaves
- 1 teaspoon Fresh oregano leaves
- 8 large Fresh basil leaves
- 1/2 cup Extra-virgin olive oil

Salt and pepper to taste

4 Swordfish steaks - (3/4" thick, 6 - 8 oz each)

