

Light & Flavorful Coconut Lime Fish Recipe with Cilantro and Avocado

Coconut Lime Fish with Avocado Salsa



TIME
20 min

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INGREDIENTS

For the Coconut Lime Fish:

4 white fish fillets (cod, tilapia, or snapper work great)

Salt and pepper to taste

Zest of 1 lime

Juice of 2 limes

$\frac{1}{2}$ cup coconut milk

2 tablespoons olive oil

2 cloves garlic, minced

... teaspoon red pepper flakes (optional)

Fresh cilantro, chopped (for garnish)

For the Avocado Salsa:

1 large avocado, diced

$\frac{1}{2}$ cup cherry tomatoes, quartered

... cup red onion, finely diced

Juice of 1 lime

Fresh cilantro, chopped

DIRECTIONS

- 1. Marinate the Fish:** In a shallow dish, mix together lime zest, lime juice, coconut milk, olive oil, garlic, red pepper flakes, salt, and pepper. Add the fish fillets and coat them thoroughly. Let them marinate for 15-20 minutes in the fridge.
- 2. Make the Avocado Salsa:** While the fish marinates, prepare the salsa. In a bowl, combine avocado, cherry tomatoes, red onion, lime juice, salt, pepper, and chopped cilantro. Gently toss and set aside.
- 3. Cook the Fish:** Heat a large skillet over medium heat. Remove fish from marinade and gently shake off the excess. Cook each fillet for 3-4 minutes per side, or until opaque and flaky.
- 4. Serve It Up:** Plate each fish fillet and top generously with avocado salsa. Garnish with extra cilantro and lime wedges if desired. Enjoy immediately!

TIPS FOR SUCCESS

Don't skip the marinating time-it helps the fish absorb all that coconut-lime goodness.

Be gentle with the avocado salsa so the pieces stay intact and creamy.

Use a nonstick or well-seasoned skillet to prevent the delicate fish from breaking apart.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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