



# Grilled Swordfish

## Ingredients

- 1 cup Florida pink grapefruit sections
- 1 cup Florida orange sections
- 1 cup Florida papaya cubes
- 1 Florida star fruit, diced
- 1 cup Florida mango cubes
- 1 medium Florida red onion, finely diced
- 1 tablespoon Florida fresh cilantro, chopped
- 1 tablespoon mint, chopped
- 2 tablespoons orange liqueur (optional)
- 4 6-ounce swordfish steaks, 1 1/2 inch thick, skin removed
- 1 tablespoon olive oil
- sea salt
- black pepper
- mint sprigs for garnish

## Preparation

Make the Mango Citrus Salsa by combining all ingredients except swordfish, oil, salt and pepper in a medium bowl. Mix well and set aside to let flavors blend. Brush swordfish steaks with olive oil then season with salt and pepper to taste. Grill steaks over medium-high heat for 4 minutes per side or until cooked through. To serve, spoon the Mango Citrus Salsa over the swordfish steaks and garnish with mint sprigs.

## Yield

4 servings



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