

# Grilled Halibut with Tomato Avocado Salsa

## INGREDIENTS:

2 6-ounce halibut filets  
Extra virgin olive oil  
Salt and freshly ground black pepper

## Tomato Avocado Salsa

1 pint heirloom cherry tomatoes, sliced  
1 avocado peeled, pitted, chopped  
½ shallot thinly sliced  
2 sprigs basil leaves, slivered  
1 T extra virgin olive oil  
1 ½ tsp. Balsamic vinegar  
Sea salt & freshly ground black pepper

## PROCESS:

Preheat the grill on high heat. Drizzle the halibut filets with olive oil and season with salt and pepper. Oil the grill grates and place the filets on the grill. Gently press the fish down on the grate and cook for 5 minutes on each side or until the fish is opaque and flakes easily.

While fish is cooking, add the sliced cherry tomatoes, avocado, shallot, and basil to a medium size bowl. Drizzle with the olive oil and balsamic vinegar and toss to coat. Season with salt and pepper.

To serve top the fish with the Tomato Avocado Salsa

ENJOY!

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