

# Seafood Charlie Recipe

## Grilled Fish with Pineapple-Jalapeno Salsa

A Seafood Charlie Recipe

Prep: 5 minutes

Grill: 10 Minutes

Serves: 4

### Ingredients:

1 tablespoon fresh lime juice  
1 tablespoon honey  
1/8 teaspoon ground cayenne pepper  
1/2 (1 1/2-pound) pineapple, finely chopped (about 2 cups)  
1/2 jalapeno pepper, seeded if desired, and finely chopped (about 1 tablespoon)  
1/2 small red onion, finely chopped (about 1/2 cup)  
1/4 cup chopped fresh cilantro leaves.  
1/2 teaspoon ground coriander.  
1/2 teaspoon paprika.  
1/2 teaspoon kosher salt.  
1/2 teaspoon fresh ground black pepper.  
1 1/2 pounds tilapia  
Nonstick cooking spray.

### Recipe

1. Line outdoor grill rack with aluminium foil; prepare grill for direct grilling over medium-high heat. In medium bowl, stir lime juice, honey and cayenne pepper until combined; add pineapple, jalapeno, onion and cilantro and toss until well combined. Makes about 2 1/2 cups.
2. In small bowl, combine coriander, paprika, salt and pepper. Evenly sprinkle fish with coriander mixture; spray fish with nonstick cooking spray. Place fish on prepared grill rack; cover and cook 8 to 10 minutes or until fish flakes easily with fork, turns opaque throughout and internal temperature reaches 145 degrees. Serve fish with salsa.