

# GRILLED HALIBUT WITH ELOTES SALAD (ESQUITES)

*Prep:* 10 mins | *Total:* 30 mins

*Serves:* 4

## INGREDIENTS

### *For Halibut:*

- 4, 6 oz fillets of halibut
- 2 tablespoons olive oil
- 1 tablespoon lime juice
- 2 teaspoons salt & a few grinds pepper
- 1 avocado, diced (for garnish)
- 1 cup grape tomatoes, sliced (for garnish)
- 2 tablespoons sour cream
- ¼ cup chopped cilantro
- 1 tablespoon lime juice
- ¼ teaspoon chili powder
- ¼ cup queso fresco, crumbled
- 1 garlic clove, grated
- 1 scallion, chopped or ¼ cup minced chives

### *For Elotes Salad:*

- 4 ears of corn, shucked
- 2 tablespoons mayo

## DIRECTIONS

### **GRILL CORN**

Preheat grill over high heat

Grill corn until all sides are slightly charred, around 10 minutes. Allow corn to cool.

### **MARINATE HALIBUT**

Dry halibut fillets with a paper towel until no moisture remains.

Place fillets in a ziploc bag with the olive oil, lime juice, and salt & pepper. Marinate for 10-15 minutes while corn is cooking.

### **MIX SALAD**

Cut corn off the cob and place in a medium sized bowl. Add remaining ingredients and mix well. Set aside.

### **GRILL HALIBUT**

Place halibut fillets on a hot grill and cook 4-5 minutes on each side until cooked through.

### **SERVE**

Place the grilled halibut fillets on top of a generous serving of elotes. Garnish with tomatoes, avocado, and a little olive oil and lime juice.

