

GRILLED MAHI MAHI WITH COCONUT NEW MEXICO GREEN CHILE COULIS TOSTADAS, AND PINEAPPLE, JICAMA, AND BLACK BEAN SALSA

Yield: 4 servings

Ingredients	Amounts
Mahi mahi fillet, 5 oz.	4 ea.
Lime juice	1 tsp.
Cumin, ground	1 tsp.
Salt	1 tsp.
 <i>Coulis</i>	
Canola or olive oil	1 Tbsp.
Onion, minced	¼ cup
Garlic, minced	1 tsp.
New Mexico green chile, roasted, seeded, chopped	1 cup ¼ cup
Cilantro, minced	1 Tbsp.
Coconut cream	1 cup
Lime juice	1 Tbsp.
Salt	2 tsp.
 <i>Tostones</i>	
Green plantains, peeled, sliced 1" on diagonal	2 ea.
Canola oil	2 cups
Lime zest	1 Tbsp.
Salt	½ tsp.
 <i>Salsa</i>	
Pineapple, small dice	¾ cup
Jicama, small dice	¾ cup
Black beans, cooked	¾ cup
New Mexico green chile, roasted, peeled, seeded, small dice	¼ cup
Fresno chili, minced	1 tsp.
Lime juice	2 tsp.
Salt	1 tsp.
 <i>Garnish</i>	
Coconut flakes, toasted	¼ cup
Cilantro	as needed

Method

1. Season both sides of the mahi mahi with lime, cumin, and salt. Refrigerate for 1 hour.
2. *For the Coulis:* Heat a small saucepan with the oil and add the garlic and onion and sauté until translucent and aromatic, about 3-4 minutes. Add the chiles and coconut cream and bring to a boil.
3. Blend the chile coconut cream mixture with the cilantro, lime juice and salt until smooth. Keep warm.
4. *For the tostones:* Heat a skillet with the oil and fry the plantains until light golden brown. Transfer to a paper towel lined tray to cool. Smash them to ¼ inch thickness. Fry again until heated through and crispy.
5. Dust with lime zest and salt.
6. *For the Salsa:* Combine all the ingredients.
7. Grill the fish to desired doneness on both sides, creating decorative hatch marks.
8. Spoon the coulis on the plate, place tostones on the side, place fish on the coulis, and top with salsa. Garnish with cilantro and coconut flakes.