



Spicy Cobia With Mango Salsa

SERVINGS: 2

PREPPING TIME: 10 MIN

COOKING TIME: 10 MIN

Ingredients

- 2- 4 ounce Open Blue Cobia fillets
- 1 cup mango salsa
- 1 tablespoon Cajun seasoning
- 1 teaspoon cumin powder
- 1 teaspoon curry powder
- 1 teaspoon roasted red chili paste
- Juice from 1 lime
- Olive oil

Directions

1. Pre heat oven to 350°F. Mix Cajun seasoning with curry and cumin powder and coat top and bottom of fillet with seasoning mix.
2. Heat iron skillet or heavy-duty ovenproof pan over high heat and add olive oil to pan and when sizzling hot add fillet and sear for 2 min. per side.
3. Remove pan from heat for a moment then remove fillet from pan, slice diagonally into 1 1/4 inch pieces, return pan to heat and add cobia slices (on their sides) to pan.
4. Sear for 2 min. then flip and place pan in the hot oven for another 2-4 min. or until cobia is barely opaque in the center (gently check with sharp knife).
5. Fan the fillets over the mango salsa on the plates. Pour off any excess oil from pan and add roasted chili paste, olive oil and lime juice and stir until boiling and well mixed.
6. To serve, drizzle the lime and chili dressing over top of the cobia and enjoy!

Roasted red Chili pepper and ground cumin add a kick of heat and spice to seared cobia. Cool it down with a side of mango salsa and a zesty lime dressing! Cook inside or outside on the BBQ for a summer sizzler of a dish! Accompany with Couscous or lightly steamed green vegetables.

Recipe by OpenBlue.com

