

Fish Tacos with Grapefruit and Avocado Salsa

Makes 5 tacos

Ingredients:

- 1/2 large grapefruit, segmented and chopped
- 1 small avocado, diced
- 1/4 cup chopped red onion
- 1 tbsp. lime juice
- 2 tbsp. chopped cilantro
- 2 tbsp. chopped jalapeno
- 1/2 large red bell pepper, chopped
- Salt and pepper
- Cooking spray
- 3/4 lb. halibut filet (or your favorite white fish)
- 5 small corn tortillas
- 5 tbsp. Greek yogurt

Directions:

1. To make the salsa, toss the grapefruit, avocado, red onion, lime juice, cilantro, jalapeno, red bell pepper, and a pinch of salt in a small bowl.
2. Spray a non-stick pan with cooking spray and heat over medium-high.
3. Season filets with salt and pepper and cook 4 minutes each side, until the fish flakes easily and is cooked through.
4. Remove from the pan and flake with a fork.
5. Divide the fish between 5 tortillas and top with salsa and a tablespoon of yogurt.

Recipe from [Kristine's Kitchen](#), originally from [Confections of a Foodie Bride](#)