

## **Coriander Marinated Grouper**

Serving Size : 4

- 1 3/4 pounds grouper fillet
- 1 tablespoon coriander
- 2 tablespoons olive oil
- 2 tablespoons orange juice
- salt and white pepper -- to taste

Cut the grouper into 8 equal portions.

In a small bowl, mix the oil, juice, and coriander together. Place the grouper fillets in a recipient, season with salt and pepper, and pour the marinade over them. Let marinate for at least 2 hours. Best if marinated overnight.

Brush a grill with some olive oil and set to medium-high heat. Grill the grouper fillets for 3-4 minutes on each side, ensuring that at least one side has nice visible grill marks.

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Per Serving: 247 Calories; 9g Fat; 39g Protein; 1g Carbohydrate; trace Dietary Fiber  
Serving Ideas: Serve with a jicama and fennel slaw, vanilla white butter sauce, poppyseed croustillant, roasted garlic mash.  
Garnish with cilantro sprigs.