Mahi Mahi with Pink Peppercorn Tropical Salsa

Ingredients:

- 1 1/2 cups chopped pineapple
- 1/4 cup diced red onion
- 1/2 cup chopped fresh cilantro
- 2 Tbs flaked sweetened coconut
- 2 Tbs lime juice
- 1/2 Tbs minced jalapeño peppers
- 1 tsp. pink peppercorn, crushed and divided
- 1/2 cup panko (Japanese breadcrumbs)
- 2 Tbs finely chopped macadamia nuts or pine nuts
- 1/4 tsp. salt
- 1/2 cup coconut milk
- 2 Tbs soy sauce
- 3, 6 oz. Mahi Mahi or other firm white fish fillets
- 2 Tbs olive oil

Combine first 6 ingredients and 1/2 teaspoon of the peppercorns in a medium bowl. Set aside.

Combine panko, nuts, remaining 1/2 teaspoon peppercorns, and salt in a shallow dish. In another shallow dish, mix coconut milk and soy sauce. Heat a large skillet over medium-high heat with olive oil. Once the oil is hot, dip each of the fish fillets into the coconut milk mixture and then dredge one side in panko mixture. Add fish to skillet, crust side down, and cook for 2 to 3 minutes. Turn fish over and cook for about 3 more minutes or until fish easily flakes with a fork. Serve with pineapple salsa and enjoy! (You can also use remaining coconut milk/soy sauce mixture as a sauce for the fish.)

***NOTE**: If you're not a fan of spice, leave out the jalapeños and red onion.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Don't be surprised when you don't get any results
from doing nothing." - Anonymous***