



Grilled Gindara With Citrus Salsa

Ingredients

- 0.25 kg Fish Fillet
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 pc Lemon
- 1 tbsp Olive Oil
- 1 Pink And Red Grapefruit
- 1 pc Oranges
- 1 pc Red Onion
- 0.13 tsp Salt
- 1 pc Hot Chili Peppers
- 4 sprigs Cilantro
- 1 tsp Sugar
- 0.13 tsp Pepper
- 1 tbsp Olive Oil

Instruction

1. Season gindara with MAGGI® Magic Sarap®, lemon zest and olive oil. Set aside.
2. Combine pomelo, orange and red onion in a bowl. Season with salt, lemon juice, siling labuyo, cilantro, sugar and pepper. Add olive oil, mix and transfer on a serving plate. Refrigerate until serving.
3. Preheat a clean grill over medium high heat. Grill gindara for 2mins per side. Remove and set aside to rest for 5mins. Serve on top of the Citrus Salsa. Serve immediately.

Nutrition

Carbohydrates	9.56 g
Energy	108.12 kcal
Fats	5.45 g
Protein	6.08 g

40 Minutes

6 Servings