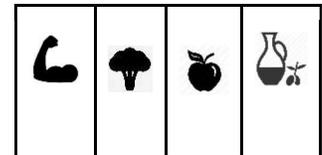


Peach and White Fish Salad

- 9 oz. white fish fillets
- 3 peaches, sliced
- 6 cups mixed greens
- 1 thumb size piece fresh ginger, minced
- 2 green onions, sliced
- 2 garlic cloves, minced
- 1/4 cup lime juice
- 6 teaspoons olive oil
- 3 teaspoons balsamic vinegar, NO sugar added
- 1/2 teaspoon chili flakes
- Himalayan sea salt and freshly ground black pepper



1. In a bowl, combine the olive oil, lime juice, balsamic vinegar, green onions, garlic, ginger, and chili flakes; season to taste with salt and pepper.
2. Divide the mixture in half and brush the white fish fillets with half of the sauce.
3. Heat a skillet over medium-high heat, and cook the peaches until soft, 2 to 3 minutes per side.
4. Set the peaches aside and cook the fish 4 to 5 minutes per side in the same skillet, until done.
5. Serve the fish and peaches on top of the mixed greens.
6. Drizzle the salad with the remaining dressing and serve.



Makes approximately 3 servings.

Serving Size = 3 oz of fish, 2 cups of salad, 1 peach, & 2 teaspoons of dressing for a complete meal!