



SKEWERED SEA BASS WITH SPINACH PESTO & MANGO SALSA

- 6 cloves of garlic divided
- 1 cup of Lemon pepper olive oil
- 6 mint leaves, finely chopped
- 2 lbs. sea bass or halibut, cut into 1 inch pieces
- 3 semi-ripe mangos, julienned (1/8 X 1/8 X 3 inch strips)
- 10 cherry tomatoes, finely chopped
- 2 green onions, sliced
- 5 basil leaves, thinly sliced
- ½ lb. baby spinach leaves
- 1 cup pine nuts
- ¼ cup grated parmesan cheese.

Finely chop 1 clove garlic. Combine ½ cup olive oil, mint and chopped garlic in large nonaluminum baking dish. Add sea bass: gently toss to coat. Cover and marinate in refrigerator up to 1 hour.

Meanwhile, combine mangos, tomatoes, onions and basil in large bowl. Cover and refrigerate until ready to serve. Process spinach, remaining 3 garlic cloves, pine nuts, remaining ½ cup olive oil and cheese in food processor until: set aside.

Remove sea bass from marinade, discarding marinade. Skewer sea bass, and then grill turning occasionally. 5 minutes or until sea bass flakes with a fork. Serve sea bass with pesto and mango salsa.