

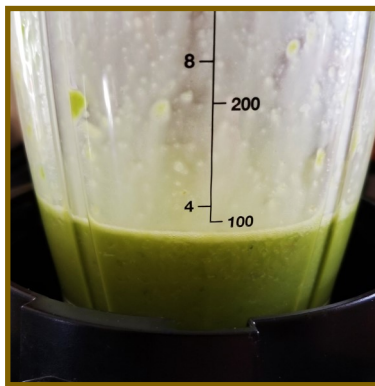
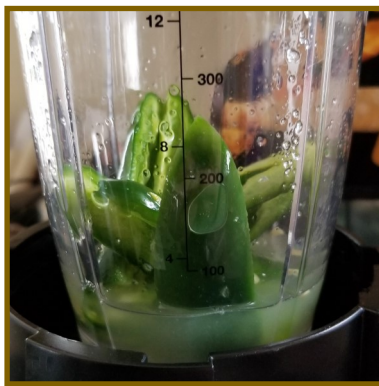
Fish in Chile-Lime Sauce -

Pescado en Chile-Limón

Ingredients (for two servings)

2 portions	white flesh fish fillets (such as haddock, snapper, bass, etc.)
1 tbsp	oil (vegetable or olive)
1 tbsp	butter (optional)
2	fresh jalapeño peppers, or more, to taste; washed
2	limes; juice only
1 tsp	coarse salt, or to taste
Salt and black pepper, to taste	

Remove stems and seeds from the peppers, and place in a blender jar; add juice to the jar, and season with salt (photo below, left). Blend until well ground into a runny sauce (photo below, right):



Reserve sauce. Pat fish fillets dry with a paper towel, then season with salt and black pepper on both sides. In a frying pan over medium heat, warm up oil, then add butter to melt (if using); add fish fillets, cooking for a few minutes per side.

Transfer fish onto two dinner plates, and divide sauce over the fish. Some suggestions for sides could be tomato slices on a bed of lettuce leaves, white Mexican rice and beans, with plantain, or as shown in the photo, with a baked potato with sour cream, with garnishes of radish and chives sprinkled on the potato and fish:

