

*Fresh Ideas featuring:*

Fresh *Fruits*  
from *Chile*



### **Sea Bass with Nectarine Salsa**

- 4 Chilean sea bass fillets (7 ounces each)
- salt to taste
- 1 cup unsweetened coconut milk
- 5 Tbs. lime juice, divided
- 1 Tbs. curry powder
- 2 cups cubed (1/4-inch) ripe Chilean nectarines
- 3 Tbs. chopped pasilla or poblano chili peppers
- 1 Tbs. chopped fresh cilantro
- 1 Tbs. chopped fresh mint
- Lime wedges and fresh mint sprigs for garnish
- Cooked rice (optional)

Arrange sea bass in an ovenproof dish in one layer. Season with salt. In small bowl, mix coconut milk, 1 Tbs. lime juice and curry powder and pour over fish. Cover dish with lid or aluminum foil and bake at 350 degrees for 15 to 25 minutes, depending on thickness of fish.

Make salsa by combining nectarines, chili peppers, cilantro and chopped mint with remaining 4 Tbs. lime juice.

To serve, arrange sea bass on individual plates, spoon curry sauce over and top with equal portions of salsa. Garnish with lime wedge and fresh mint sprig.

Serve with cooked rice, if desired.

Serves 4



**Chilean Fresh Fruit Association**  
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