

TheRecipeWorks - Grilled Bluefish With Eggplant

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Serves: 4

4 Bluefish Fillet pieces (about 6 oz each)
2 Cloves Garlic, minced
1 large red Bell Pepper, cored, seeded and quartered
1/2 Eggplant, trimmed and cut into 1/2 slices
1/2 cup Olive Oil
1/4 cup Mint, minced
Salt and black Pepper - to taste

Preheat outdoor grill.

Combine olive oil, mint and garlic; brush on eggplant slices and bell pepper and grill until tender (6-8 minutes), turning a few times. Set aside to cool.

Brush oil mixture over Bluefish Fillets, season with salt and pepper and grill until just opaque through (8-12 minutes), turning fish once.

Meanwhile, cut eggplant and bell pepper into strips and put in bowl; drizzle remaining oil mixture over; season with salt and pepper and mix well.

Arrange Bluefish on plates, spoon eggplant salad alongside and serve.