

Coconut-Crusted Tilapia with Fresh Peach Salsa

for the salsa:

2 medium ripe peaches, diced

1 tablespoon finely diced onion (I used white, but red would be better)

1 tablespoon chopped cilantro

juice of one lime

for the fish:

4 tilapia fillets

1/4 cup + 1 tablespoon flour, divided

salt and pepper, to taste

2 eggs

1/2 cup shredded coconut

1/2 tablespoon butter

To make the salsa, combine the peaches, onion, cilantro, and lime juice in a small bowl. Mix well and refrigerate while the fish is cooking. To make the fish, set up a dredging station with three shallow dishes. To the first dish, add 1/4 cup flour and the salt and pepper. To the second, add the eggs. To the third, add the coconut tossed with 1 tablespoon of flour. Dip each filet into the flour, then the eggs, and finally the coconut mixture.

When all the fish has been dipped, melt the butter in a large skillet over medium heat. Add the filets and cook 5-7 minutes on each side, or until the coconut is golden and crispy and the fish is cooked through. Serve the fish warm with salsa spooned over the top.