

Grilled Opah with Mango Cucumber Salsa with Peanut Sauce and Coconut Rice

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Slightly modified from Recipe source: [Luisa's Catering](#)

Yield: 2-4 servings



INGREDIENTS:

For the Fish:

- 2 large fresh opah (moonfish) filets
- Canola oil (or other neutral oil) for brushing on fish
- Kosher salt

For Mango-Cucumber Salsa:

- 1 large fresh mango, peeled and diced
- ½ English cucumber, peeled and diced
- ½ sweet red bell pepper, diced
- ½ jalapeño pepper (seeds removed [unless you want a little more heat]), diced
- 1 scallion, thinly sliced
- 1 lime, juiced
- Few sprigs of cilantro or flat parsley, finely chopped

For Spicy Peanut Sauce:

- 2 tablespoons all natural creamy peanut butter
- 2 tablespoons soy sauce
- 2 tablespoons seasoned rice wine vinegar
- 1 lime juiced
- 1 tablespoon Asian chili garlic sauce
- Optional: Sugar to taste; Hot water to thin sauce if needed

For Coconut Jasmine Rice:

- 1 cup jasmine rice *Cook's note: I used basmati rice and it was still delicious*

- 1 cup coconut milk
- ½ cup water
- 1 teaspoon sugar
- ½ teaspoon kosher salt

DIRECTIONS:

- Mix all ingredients for salsa in a bowl. Cover and refrigerate for at least one hour.
- Whisk together all ingredients for peanut sauce. Adjust flavors to taste.
 - Place sauce in a squeeze bottle, or zip-lock baggie that you can snip a corner from later. Alternately plate the sauce in a small bowl and use a spoon to drizzle it across the plate for serving.
- For coconut rice, combine all ingredients in a saucepan. Bring to a boil then turn down to low and cook (tightly covered) for 20-25 minutes. Test rice for doneness and evaporation of liquids.
 - When rice is done, remove pan from heat, fluff rice with a fork, cover pan with a clean dishtowel (making sure that towel does not come near any open flame) and put the lid back on. The towel helps to absorb excess moisture in the pan, which keeps the rice from becoming too gummy.
 - Sometimes I like to spread the rice out on a baking sheet to cool and de-clump for a few minutes before serving.
- For the fish, brush filets with oil and season with kosher salt. Grill over medium-high heat, about 3-5 minutes per side depending on thickness of filets.
 - We like to make a “pan” out of aluminum foil on which to cook delicate fish on the grill.
- When fish comes off the grill cover it loosely with foil and let it rest for about 5 minutes.
- To serve, drizzle some of the peanut sauce on the serving platter or individual dinner plates. Pack rice into a ramekin, then invert it onto plate. Add opah filet (or half if they’re large) and top with mango-cucumber salsa.