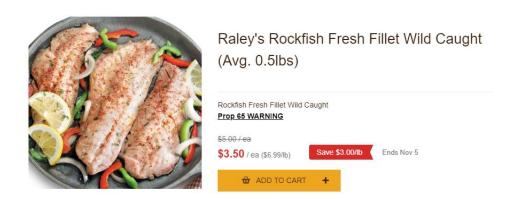
## Duplication of costly Mex fish dish at 1/2 the price, but better.

You will need; our salsa, BBQ rub, large skillet, 1 large zucchini squash, olive oil, capers, Chipotle hot sauce, rice, lime juice, a stove, a steel spoon, season salt, pepper, a sauce pan, a wooden spoon, a glass dinner plate, running water, electrical power, oven mit, and a plastic coated Spatula.



- 1. Set oven to warm and hold, place glass plate within oven.
- 2. Heat the skillet, lightly oil.
- 3. Rinse off one zucchini.
- 4. Slice zucchini into strips, the long way.
- 5. Drizzle olive oil on zucchini strips, lightly pepper & salt the strips.
- 6. Apply Chipotle hot sauce to one side of fish. Use steel spoon to spread it. Lightly pepper, salt, and apply BBQ rub.
- 7. Start rice, put one tablespoon of lime juice into water used to cook the rice.
- 8. Start cooking the fish and zucchini on the press grills. Monitor.
- 9. When the zucchini is cooked fully place the strip on the plate within the oven.
- 10. When the fish is fully cooked, place on plate within the oven.
- 11. Put four tablespoons of salsa in the sauce pan. Put sauce pan on stove and cook salsa until it is hot and appears wilted.
- 12. Remove the hot plate from the oven. Top fish and two zucchini strips with salsa and capers.



I use an electric grill to cook the fish, but you will get the same results with a pan over a stove. Even better, cook the over a BBQ grill.