



Blackened Macadamia Nut Halibut with Mango and Avocado Salsa

Blackened Macadamia Halibut with Mango and Avocado Salsa is sure to become your new favorite fish dish! You'll never buy blackening spice again once you try this homemade blend!

Ingredients

BLACKENING MIX

2 teaspoons smoked paprika
1 teaspoon sweet paprika

1 teaspoon granulated garlic
1 teaspoon granulated onion
1 teaspoon freshly ground black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon dry mustard
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1/4 cup Farm Fresh Nuts [Freshly Roasted Macadamia Nuts Unsalted](#)
crushed
1/4 teaspoon salt

SALSA

1 large mango, peeled, pitted and diced
1 small avocado, peeled, pitted and diced
1/2 medium jalapeno pepper (seeded if desired), finely chopped
1/4 cup finely chopped red bell pepper
3 tablespoons finely chopped red onion
3 tablespoons chopped cilantro
1 large lime, juiced
1 tablespoon honey, or to taste

FISH

2 pieces halibut (6-8 ounce) skin removed
2 tablespoons butter
1 tablespoon olive oil

Instructions

BLACKENING MIX: Combine ingredients in a small bowl; set aside.

SALSA: Combine salsa ingredients in a bowl; serve with fish.

FISH: Preheat oven to 350 degrees. Pat fish dry then season liberally with blackening mix.

Heat a cast-iron skillet over medium-high heat until very hot. Add the butter and oil. As soon as the butter melts, add fish to skillet. Cook 2 minutes per side.

Transfer to a baking pan, place in oven and cook 5 to 7 minutes or until fish flakes easily with a fork.