

KOKODA

INGREDIENTS:

- 1 pound boneless, skinless snapper fillet, cut into ½-inch pieces
- 1 cup white vinegar
- 1 cup coconut milk (not cream)
- 2 tablespoons lime juice
- ½ teaspoon fine sea salt
- ½ teaspoon black pepper
- 1 large yellow bell pepper, diced
- 3 scallions, thinly sliced
- 1 medium tomato, diced
- ½ jalapeño or red chili
- ½ small red onion, diced
- ¼ cup finely chopped fresh cilantro
- 1 lime, cut into 4 wedges



DIRECTIONS:

1. In a large bowl, toss the snapper with the white vinegar. Leave to marinate for 30 minutes, then drain and rinse the snapper.
2. Return snapper to bowl along with the coconut milk, lime juice, salt, black pepper, bell peppers, scallions, tomato, chili, and red onion and stir gently to combine.
3. Refrigerate until ready to serve. Top with cilantro and serve with additional lime wedges.



60 MINUTES | SERVES 4

Nutrition Facts
184 calories | 6g fat | 3g saturated fat | 370mg sodium |
9g carbohydrate | 2g fiber | 8g sugar | 24g protein