



Spicy Catalina Swai

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1

Description

Tasty grilled fish fillet with a tantalizing color and zesty zingy taste I love to experiment with grilling fish and marinades and this is one Ive recently come up with Recipe also works well with trout havent tried it with other types of fish though If cooking more than one fish grill each in separate foil to preserve flavor

Ingredients

— - 1 (4 ounce) fillet swai fish - ? cup Catalina salad dressing - 1 teaspoon chile-garlic sauce (such as Sriracha®) - ½ teaspoon garlic powder - ½ teaspoon ground black pepper - ? teaspoon sea salt - ? teaspoon crushed red pepper flakes - ¼ teaspoon mustard powder - ¼ teaspoon ground white pepper

Instructions

1. Preheat an outdoor grill for medium-high heat. Place a large piece of aluminum foil on a work surface; pinch edges together forming a boat-like shape to contain liquids. Pour Catalina dressing in the middle of the aluminum foil. Place fish fillet in the dressing
2. turning to coat fish in dressing completely. Mix chile-garlic sauce
3. garlic powder
4. ground black pepper
5. sea salt
6. red pepper flakes
7. mustard powder
8. and white pepper together in a small bowl. Coat both sides of fish fillet with spice mixture. Wrap aluminum foil around coated fish fillet and dressing
9. sealing the edges together. Cook fish on the preheated grill until opaque and flakes easily with a fork
10. 8 to 12 minutes. Tips Cook's Note: I typically like my food extremely spicy
11. so you may want to take it a little easier on the crushed red pepper and Sriracha(R) hot sauce. You can let the fish sit and marinate in the refrigerator overnight (in which case the prep time will be more than 5 minutes)
12. but it also tastes great straight onto the grill.